

special section: quick & delicious pastas

NOVEMBER 2003 NO. 60

fine Cooking

FOR PEOPLE WHO LOVE TO COOK

thanksgiving how-to...
roast a moist & flavorful turkey
plus gravy, stuffing, sides & desserts

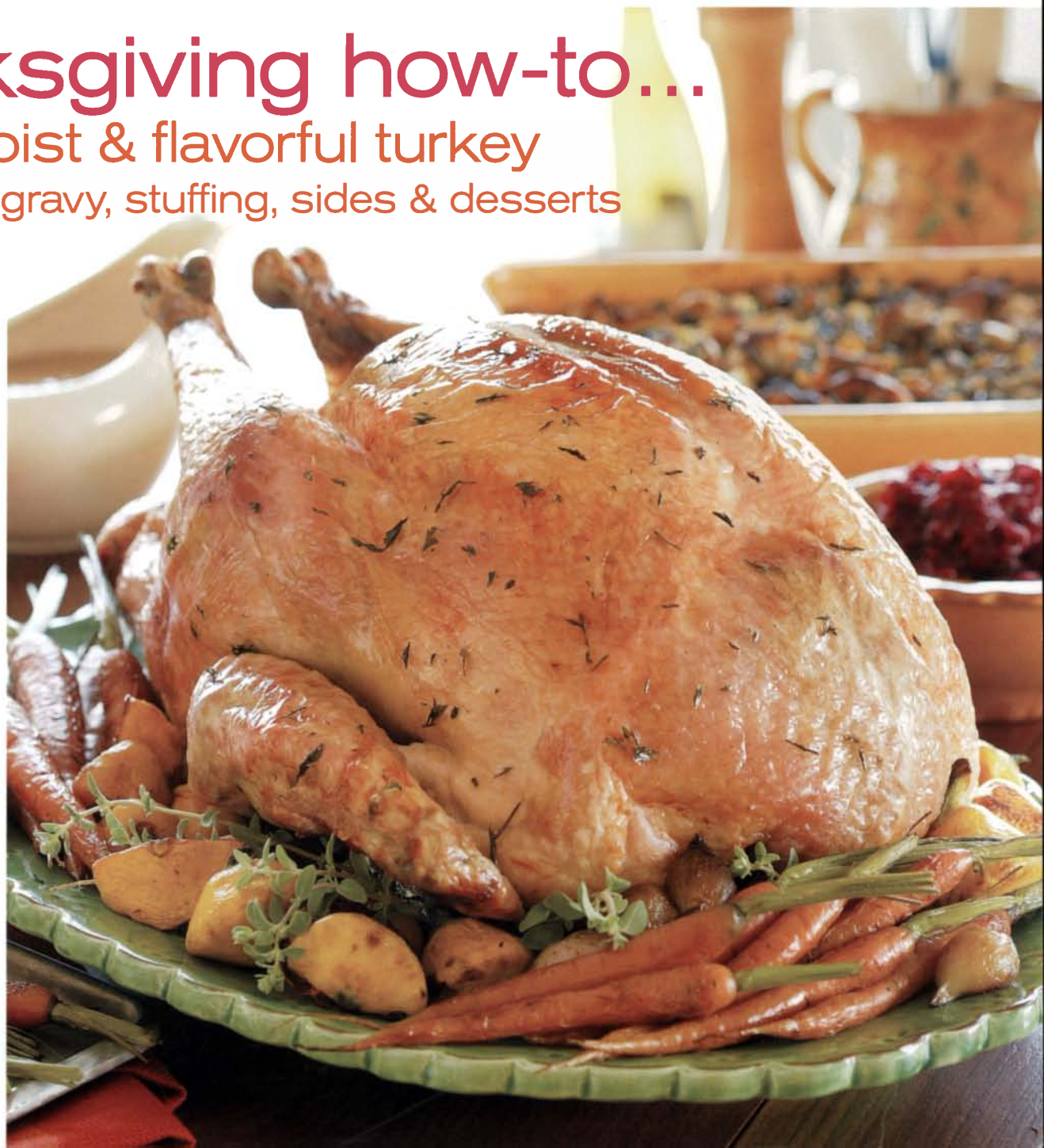
short ribs
for an easy
dinner party

foolproof
apple tart

quick, tender
beef, pork,
or chicken

the best
vegetable
gratins

www.finecooking.com
\$5.95 CAN \$6.95



The smell of home cooking can now waft through
the house four times faster.

©2003 Sears Roebuck & Co.



The remarkable new Kenmore Elite® Speedcook Oven with Advantium technology. So versatile, it can grill, bake, brown and roast. Plus, in Speedcook mode it cooks up to four times faster than a conventional oven. It's real cooking, real fast. Kenmore. The number one appliance brand found only at the number one appliance store. Sears. Visit kenmore.com or call 1.800.310.9817.

READER SERVICE NO. 112

SEARS

MAKE IT

Grand

INTRODUCING AN
ELEGANT CHARDONNAY
FOR THAT
SPECIAL MOMENT

Share the tropical fruit flavors
of Santa Barbara County
layered with the lemon and
lime nuances from Monterey
County and the delicate apple
and pear essence of
Sonoma County.

Each location delivers distinct
and intense flavors, and we
proudly inscribe the three
premiere California counties
on the label.

A taste of the wine.
One glance at the label.
This wine makes that special
occasion simply... *Grand.*



^{fine}Cooking®

OCTOBER / NOVEMBER 2003 ISSUE 60



THANKSGIVING HOW-TO



Menu Planning

- 8 Menus: a plan for the big meal
- 26 Wine: what goes with turkey?

Holiday Basics & Turkey Roasting

- 80 From the Test Kitchen:
roasting turkey and
vegetables; making gravy
and cranberry sauce

Side Dishes

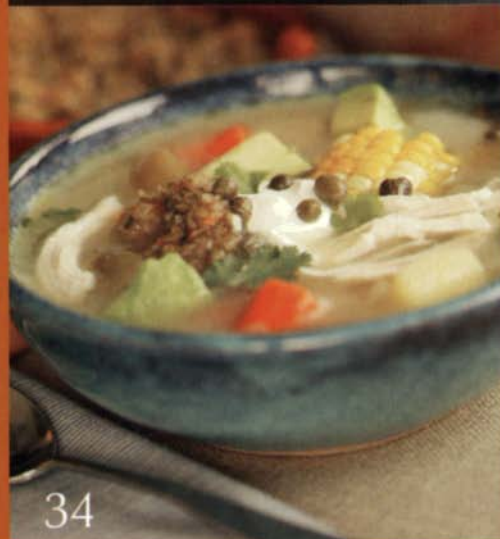
- 58 Vegetable Gratins
- 71 Wild Rice
- 56 Swiss Chard
- 16 Butternut Squash

Desserts

- 62 Tarte Tatin
- 74 Pumpkin Desserts

UP FRONT

- 6 Index
Recipes and ingredients
- 8 Menus
Thanksgiving, weeknight,
and entertaining ideas
- 10 Letters
- 14 Contributors
- 16 In Season
Butternut squash
- 20 Q&A
- 22 Equipment
Vegetable peelers
- 26 Enjoying Wine
What to pour for
Thanksgiving
- 28 Great Finds
Delicious starters
- 30 Food Science
Giving food time to rest
- 34 World Cuisines
A Colombian chicken
soup with a twist
- 38 Kitchen Detail
- 42 Readers' Tips





FEATURES

46 DINNER WITH FRIENDS

Short Ribs for a Relaxed Menu

Center an autumn dinner party around braised short ribs nestled on lemony mashed potatoes
by Leslie Revsin

51 Quickly Braise Beef, Pork, or Chicken

Get tender beef, chicken, pork, or fish—and a flavorful sauce—all in one pan with this quick braising method
by Molly Stevens

56 WEEKNIGHT IDEA

Swiss Chard Sautés

Follow a basic method and then give it a flavor twist
by Arlene Jacobs

58 Vegetable Gratins on the Side

The secret to making a memorable side dish is layering the flavors
by Susie Middleton

62 A Foolproof Method for Tarte Tatin

With our tips, you can make this stunning upside-down apple-caramel tart perfectly every time
by Martha Holmberg

66 Using Up the Turkey

Look forward to the day after Thanksgiving, when you can make these refreshing turkey dishes
by Jennifer McLagan

71 Wild Rice

Unlock its flavor and texture with just the right amount of cooking
by Beth Dooley & Lucia Watson

74 Great Pumpkin Desserts

For warm flavor and velvety texture in cheesecake, bread pudding, cake, and pie, look to pumpkin
by Regan Daley



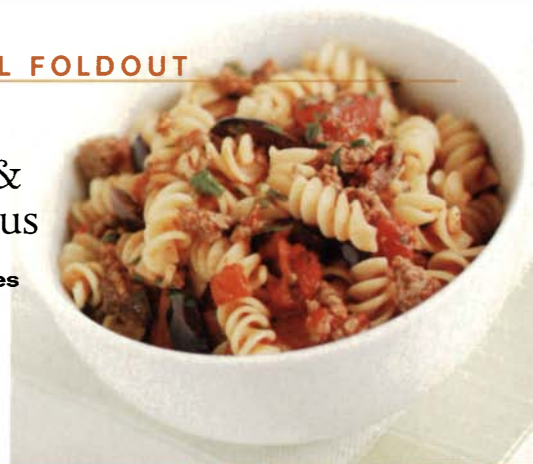
71

SPECIAL FOLDOUT

98C

Quick & Delicious

Eight great pasta dishes



IN THE BACK

80 From Our Test Kitchen

- ❖ roasting turkey
- ❖ making giblet broth
- ❖ whisking up gravy
- ❖ roasting baby vegetables
- ❖ using star anise
- ❖ tasting bacon

90 Where to Buy It

91 Advertiser Index

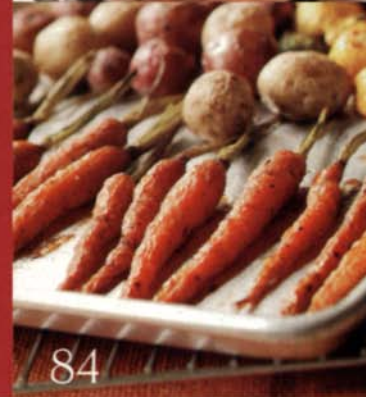
98 Nutrition Information

BACK COVER

Artisan Foods
Hand-picked mushrooms



82



84

recipes

- ◆ Quick (under 45 minutes)
- ◆ Make-ahead
- ◆ Vegetarian
- ◆ Baking

Cover Recipes

- Roast Turkey, 81
- Wild Rice & Bread Dressing with Apple, Apricot & Sage, 72
- ◆ Turkey Pan Gravy, 82
- ◆ Roasted Baby Squash, Carrots & Potatoes, 84
- ◆ Mashed Potatoes with Lemon & Garlic, 48
- ◆ Cranberry Sauce with Star Anise & Port, 86

Main Dishes

- ◆ Asian-Style Beef Short Ribs, 49
- ◆ Beer-Braised Sirloin Tips with Mushroom Sauce, 54
- ◆ Halibut Braised in a Tomato-Fennel Broth, 55
- ◆ Orange-Braised Chicken with Prosciutto, 52
- ◆ Pork Chops with Sweet Onions & Capers, 53
- Roast Turkey, 81
- Turkey Cakes with Spicy Tomato Salsa, 70

Pasta

- ◆ Bucatini in a Spicy Tomato Sauce with Crisped Pancetta, 98C
- ◆ Farfalle in a Broth of Wild Mushrooms & Browned Shallots, 98C
- ◆ Linguine with Clams & Lemon-Garlic Oil, 98C
- ◆ Orecchiette with Caramelized Garlic, Sausage & Broccoli, 98C

- ◆ Pappardelle with Shrimp & Zucchini, 98C
- ◆ Risotto-Style Pasta with Peas & Mushrooms, 98C
- ◆ Rotini with Spiced Tomato & Olive Meat Sauce, 98C
- ◆ Spaghetti with Pine Nuts, Tomato & Garlic Breadcrumbs, 98C

Side Dishes

- ◆ Butternut Squash, Apple, Leek & Potato Gratin with a Cheddar Crust, 59
- ◆ Mashed Potatoes with Lemon & Garlic, 48
- ◆ Red Potato, Cabbage & Bacon Gratin, 61
- ◆ Roasted Baby Squash, Carrots & Potatoes, 84
- ◆ Roasted Butternut Squash, 18
- ◆ Sautéed Swiss Chard, 56
- ◆ Sautéed Swiss Chard with Anchovies, Parmesan & Breadcrumbs, 57
- ◆ Sautéed Swiss Chard with Asian-Style with Ginger & Peanuts, 57
- ◆ Sautéed Swiss Chard with Gremolata, 57
- ◆ Sautéed Swiss Chard with Slivered Almonds & Browned Butter, 57
- ◆ Sautéed Swiss Chard with Sun-Dried Tomatoes & Feta, 57
- ◆ Sweet Potato-Russet Potato Gratin with Horseradish & a Dijon Crust, 60
- Wild Rice & Bread Dressing with Apple, Apricot & Sage, 72
- ◆ Wild Rice with Dried Cranberries & Hazelnuts, 71

Appetizers

- ◆ Crunchy Roasted Pepitas, 48

Salads

- ◆ Turkey & Blue Cheese Salad with Tarragon-Mustard Vinaigrette, 69

Sauces, Condiments & Seasonings

- ◆ Cranberry Sauce with Star Anise & Port, 86
- ◆ Spicy Roasted Tomato Salsa, 70
- ◆ Tarragon-Mustard Vinaigrette, 69
- ◆ Turkey Pan Gravy, 82

Soups

- ◆ Ajiaco (Colombian Chicken Soup), 34
- ◆ Butternut Squash Soup with Cumin & Coriander, 18
- Beef & Wild Rice Soup, 73
- Turkey & Vegetables in a Saffron-Scented Broth with Couscous, 68
- ◆ Turkey Gibleto Broth, 81
- ◆ Turkey Soup with Ginger, Lemon & Mint, 69
- ◆ Turkey Stock, 67

Desserts

- ◆ Classic Tarte Tatin, 65
- ◆ Pâte Brisée, 64
- ◆ Pear & Hazelnut Gratin, 50
- ◆ Pumpkin & Cornmeal Cake with Orange Syrup, 78
- ◆ Pumpkin Bread Pudding, 76
- ◆ Pumpkin, Sweet Potato & Coconut Pie, 75
- ◆ Spiced Pumpkin Cheesecake with a Gingersnap Crust, 77
- ◆ Tender Pie Crust, 79



Pumpkin, Sweet Potato & Coconut Pie, 75

Pork Chops with Sweet Onions & Capers, 53



ingredients

- Apples, caramelizing, 63, 65
- Baby vegetables, roasting, 85
- Bacon, brands rated, 88
- Bread, storing, 20
- Butternut squash, growing, 16; pairing with flavors, 16; roasting, 18
- Chicken, braising, 52
- Chiles, fresh, 36
- Cilantro, 36
- Halibut, braising, 55
- Jerusalem artichokes, 20
- Pepitas, 48
- Pork chops, braising, 53
- Pumpkin, canned vs. fresh, 79; pure solid pack vs. pie filling, 79
- Short ribs, braising, 49
- Sirloin tips, braising, 54; identifying 54
- Star anise, 86
- Swiss chard, sautéing, 56
- Turkey, handling leftovers, 66; making gibleto broth, 81; making turkey stock, 66-67; roasting, 81; trussing, 80
- Wild rice, "authentic" vs. cultivated, 73; cooking, 71; testing for doneness, 71-72; sources, 90

LE CORDON BLEU INTERNATIONAL®

PARIS LONDON MEXICO OTTAWA
U.S.A. ADELAIDE SYDNEY
KOREA JAPAN



*Prepare for your
culinary future
at any of our
international
campuses!*

Earn the most coveted culinary
passport in 9 months!

Choose a course or program that
suits your needs: The Grand
Diplome in 9 or 18 months, The
Cuisine or Pastry diploma in 9
months, 10-week certificates, 3 and 5
week intensive certificate courses,
Catering, Continuing Education, 4
week initiation courses, Summer
Abroad programs, gourmet sessions,
daily demonstrations and workshops,
Wine courses, private classes.*

New! Earn a Bachelor
Degree in Restaurant Business
or 1 of 3 Le Cordon Bleu
Master Degrees in the
"Provence Down Under",
Adelaide, Australia

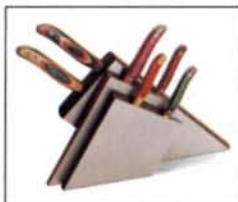
*Course offerings will vary from campus to
campus, see individual school brochures for details.

VISIT OUR WEBSITE
www.cordonbleu.net

FOR MORE INFORMATION CALL:
1 800 457-CHEF OR E-MAIL US AT:
info@cordonbleu.net

READER SERVICE NO. 49

Cooking is
a fine art.
The knife
is the
artist's
brush.



**NEW WEST
KNIFEWORKS**

www.newwestknifeworks.com
Toll Free: 877.258.0100

READER SERVICE NO. 133

Freezer to oven to table to dishwasher ~
created for a lifetime of carefree elegance.

*The choice of
discriminating cooks
worldwide.*



La porcelaine depuis 1818

Inquiries welcome.
1-866-938-1672
email: info@pillivuytusa.biz

READER SERVICE NO. 118

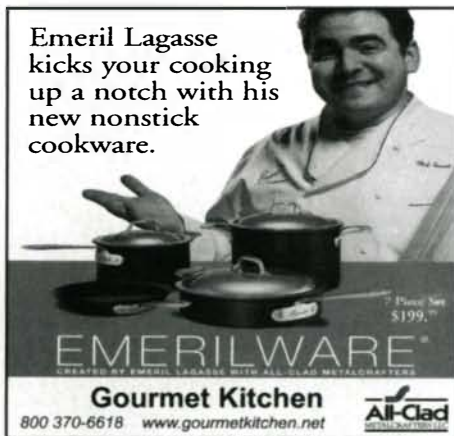
World's Greatest Caramel Cake



Call 888-801-CAKE to Order
www.carolinescakes.com

READER SERVICE NO. 123

Emeril Lagasse
kicks your cooking
up a notch with his
new nonstick
cookware.



EMERILWARE®
CREATED BY EMERIL LAGASSE WITH ALL-CLAD METALWARE

Gourmet Kitchen
800 370-6618 www.gourmetkitchen.net



READER SERVICE NO. 100

Made With Wine, Serve With Everything
Order direct from our bakery



Satisfy The Urge To Splurge!

Serve alone like chips or with cheese, appetizers, cocktails, dips,
soup, crudite, salad, pate or anything you can imagine. These
handmade crackers contain no preservatives. A unique gift.

American Vintage Wine Biscuits
(718) 361-1003 or www.americanvintage.com

READER SERVICE NO. 55

**THE
GOURMET
DEPOT**

PARTS AND ACCESSORIES

KitchenAid® BRAUN KRUPS Cuisinart



1-800-424-6783
www.thegourmetdepot.net

READER SERVICE NO. 148

A Thanksgiving Celebration

starters

Crunchy Roasted Pepitas, p. 48

&

**Butternut Squash Soup with
Cumin & Coriander**, p. 18

main course

Roast Turkey & Pan Gravy, pp. 81-82

sides

Mashed Potatoes with Lemon & Garlic, p. 48

&

Roasted Baby Vegetables, p. 84

&

**Wild Rice & Bread Dressing with
Apple, Apricot & Sage**, p. 72

&

Cranberry Sauce with Star Anise & Port, p. 86

dessert

Pumpkin, Sweet Potato & Coconut Pie, p. 75

or

**Spiced Pumpkin Cheesecake with
a Gingersnap Crust**, p. 77

Page through this issue and you'll discover many terrific recipes for a traditional Thanksgiving. We've brought several of them together in the menu at right, but feel free to customize it—try swapping the mashed potatoes and roasted vegetables for Butternut Squash, Apple, Leek & Potato Gratin with a Cheddar Crust (p. 59) and Sautéed Swiss Chard (p. 56).

Once the big day passes, it's time for quick suppers and laid-back entertaining, so we've made a few suggestions along those lines as well. And while turkey sandwiches are a must in the days after Thanksgiving, don't miss our article on more creative ways to use up the turkey (p. 66).

Remember to check the yield on each recipe, as you may need to double it (or halve it) to suit your needs.

Weeknight Pasta Supper

A green salad with
Tarragon-Mustard Vinaigrette, p. 69



Rotini with Spiced Tomato &
Black Olive Meat Sauce, p. 98C

OR

Spaghetti with Pine Nuts, Tomato
& Garlic Breadcrumbs, p. 98C



Pear & Hazelnut Gratin, p. 50

Comforting Fall Entertaining

Pork Chops with Sweet Onions,
Capers & Vermouth, p. 53



Red Potato, Cabbage, Bacon &
Gruyère Gratin, p. 61



Sautéed Swiss Chard, p. 56



Classic Tarte Tatin, p. 65

Friday Night with Friends

Orange-Braised Chicken
with Crisp Prosciutto, p. 52



Sweet Potato-Russet Potato Gratin
with Horseradish
& a Dijon Crust, p. 60



Pumpkin & Cornmeal Cake
with Orange Syrup, p. 78

HEALTHY Holiday COOKING

The recipe for this delicious
Raspberry Tart can be found at
www.hainpurefoods.com



Find the *Healthy Holiday Cooking*
recipe booklet at your
local natural foods store.

Includes over \$7.00 in coupons!

The *Healthy Holiday Cooking* recipe booklet makes your holiday entertaining easy this year. With recipes for everything from beverages to desserts, you'll be able to create a meal for all your entertaining needs whether it's a festive party for twenty or an intimate party of two! Find your copy of the *Healthy Holiday Cooking* recipe booklet—which features great natural and organic brands such as Arrowhead Mills, Imagine Foods, Westbrae Natural and Hain Pure Foods—at your local natural food store.

READER SERVICE NO. 146



Featuring healthy ingredients from:



from the editor

READER REVIEWS, NEW TITLES, AND COOKIES

One thing everyone on the *Fine Cooking* staff loves—and needs—to know is which stories, techniques, tips, and recipes you find most valuable in each issue. That's why it's great to meet you when we're on the road teaching classes or at events, and why we love getting feedback from you. Some of you may have even received one of our "every issue" surveys in the mail.

Starting with this issue, we've devised a new way to get feedback. We've asked a few readers to try out some of our recipes (after we've fully tested them in our test kitchens) before going to press. We're calling this program "Reader Review," and we think it will be valuable for us, but also for you. We'll publish the highlights of our readers' comments next to the recipes. In this issue, see what Robert Bembinster of Frisco, Texas, said after he cooked Leslie Revsin's delicious short ribs menu on p. 46 for his friends.

By the way, if you're a long-time *Fine Cooking* reader, you might notice a different name at the end of this letter, but don't worry: Martha Holmberg hasn't gone away—she's been promoted to publisher. In her new role, she'll still be helping me and our terrific staff and contributors create the most useful and inspiring magazine we can (and occasionally sharing some great recipes like her tarte Tatin on p. 62).

Some of you will recognize my name as *Fine Cooking's* resident Vegetable Queen. Well, OK, my official title has been executive editor, but when I'm not at my desk, you can usually find me doing what I love best—messing around in the kitchen. That's me on p. 58, making one of my fall vegetable gratins.

So while the editor title may be new for me, my passion for helping you to become a better cook (and have fun at the same time) certainly isn't.

Don't forget that the next issue is our second annual edition of *Holiday Baking*, which includes our selection of your holiday cookies. And be sure to let us know what your all-time favorite *Fine Cooking* recipes are for our upcoming tenth anniversary special: email the recipe titles to us at fc@taunton.com.

—Susie Middleton, editor

P.S. If you haven't picked up your copy of *The Best of Fine Cooking: 101 Quick & Delicious Recipes*, you can find it on newsstands right now, or call us toll-free (866-469-0746) to order a copy.

Here's the place to share your thoughts on our recent articles or your food and cooking philosophies. Send your comments to Letters, *Fine Cooking*, PO Box 5506, Newtown, CT 06470-5506, or by email to fc@taunton.com.

^{fine}Cooking

EDITOR
Susie Middleton
ART DIRECTOR
Steve Hunter

MANAGING EDITOR
Sarah Jay

SENIOR EDITOR
Amy Albert

TEST KITCHEN MANAGER/RECIPE EDITOR
Jennifer Armentrout

ASSOCIATE EDITORS
Tony Rosenfeld, Rebecca Freedman

EDITOR AT LARGE
Maryellen Driscoll

SENIOR COPY/PRODUCTION EDITOR
Li Agen

ASSOCIATE ART DIRECTOR
Annie Giammattei

EDITORIAL ASSISTANT
Kim Landi

TEST KITCHEN INTERN
Jocelyn B. Palmer

PHOTO COORDINATOR
Jessica Bard

CONTRIBUTING EDITORS
**Shirley O. Corriher,
Abigail Johnson Dodge,
Tim Gaiser, Molly Stevens**

MARKETING MANAGER
Ellen Kracht
SINGLE COPY SALES MANAGER
Mark Stiekman

PUBLISHER
Martha Holmberg
ADVERTISING DIRECTOR
Jeff Dwight
ADVERTISING SALES MANAGER
Molly Cole

SENIOR NATIONAL ACCOUNT MANAGERS
Joel Burger, Laura Haddad Rose
ACCOUNT MANAGERS
Lisa O'Connor, Kathy Reilly
ADVERTISING SALES SUPPORT ASSOCIATE
Christina Kryzanski

Fine Cooking: (ISSN: 1072-5121) is published bimonthly, with a special seventh issue in the winter, by The Taunton Press, Inc., Newtown, CT 06470-5506. Telephone 203-426-8171. Periodicals postage paid at Newtown, CT 06470 and at additional mailing offices. GST paid registration #123210981.

Subscription Rates: U.S. and Canada, \$29.95 for one year, \$49.95 for two years, \$69.95 for three years (GST included, payable in U.S. funds). Outside the U.S./Canada: \$36 for one year, \$62 for two years, \$88 for three years (payable in U.S. funds). Single copy, \$5.95. Single copy outside the U.S., \$6.95.

Postmaster: Send address changes to *Fine Cooking*, The Taunton Press, Inc., 63 South Main St., PO Box 5506, Newtown, CT 06470-5506.

Printed in the USA.

HOW TO CONTACT US:

Fine Cooking

The Taunton Press, 63 S. Main St., PO Box 5506,
Newtown, CT 06470-5506 203-426-8171

www.finecooking.com

Editorial:

To contribute an article, give a tip, or ask a question, contact *Fine Cooking* at the address above or:

Call: **800-309-0744**
Fax: **203-426-3434**
Email: fc@taunton.com

Customer Service:

For subscription inquiries, you can:

- Visit our subscriber service section at:
www.finecooking.com
- Email us: fcservice@taunton.com
- Call our customer support center:
To report an address change, inquire about an order, or solve a problem, call:
800-477-8727
To subscribe, purchase back issues, books or videos, or give a gift, call:
800-888-8286

Advertising:

To find out about advertising:

Call: **800-309-8940**
Email: fcads@taunton.com

Member Audit
Bureau of Circulation



Retail:

If you'd like to carry *Fine Cooking* in your store, call the Taunton Trade Company at:

866-505-4674

Mailing List:

Occasionally we make our subscribers' names and addresses available to responsible companies whose products or services we feel may be of some interest to you. Most of our subscribers find this to be a helpful way to learn about useful resources and services. If you don't want us to share your name with other companies, please contact our Customer Service Department at:

800-477-8727

The Taunton Guarantee:

If at any time you're not completely satisfied with *Fine Cooking*, you can cancel your subscription and receive a full and immediate refund of the entire subscription price. No questions asked.

Copyright 2003 by The Taunton Press, Inc. No reproduction without permission of The Taunton Press, Inc.

*Cookware that finishes
your cooking at the table?*
Durotherm—Amazing Cookware from Kuhn Rikon

**KUHN
RIKON**
SWITZERLAND

COOKWARE AND COOKS' TOOLS

To learn more about Durotherm, visit kuhnrikon.com or call **800-662-5882** for our catalog.

READER SERVICE NO. 29

**JURA-CAPRESSO
IMPRESSA F9**
Super Automatic Coffee Center

if you love coffee

**Grinds, tamps, brews and cleans
in less than 60 seconds...
with a gentle touch!**

**Makes perfect Crema Coffee,
Espresso, Cappuccino
and Latte every time!**

Superbly equipped \$1,799
at fine Retailers, Catalogs
and Websites

JURA-Capresso offers
a complete range
of Super Automatic
Coffee Centers from
\$799 – \$2,199.

For more information and a free video visit www.capresso.com

READER SERVICE NO. 82

from our readers

Who killed the tomato?

I enjoyed the article on tomato salads in *Fine Cooking* #59. Curiously, the molecule you describe as a cold-labile flavor component, (2)-3 dextenal, doesn't exist to my knowledge. There are over 400 volatile compounds associated with the flavor and aroma of ripe tomatoes, and one of these, which has often been associated with flavor loss during cool storage, is cis-3-hexenal, probably the one you meant. There's considerable debate among food scientists around the contribution of any one specific compound to tomato flavor or aroma, and many of these 400 volatiles decrease in concentration when stored at cool temperatures. But there is widespread agreement (rare among food-loving scientists!) that tomatoes taste better when kept out of the refrigerator.

—Anthony J. Kinney,
Food & Feed Research Group,
DuPont Experimental Station

Editors' reply: You're entirely right about food scientists agreeing on one point and disagreeing on another. Most (including our food scientist, Shirley Corriher) agree that refrigerating tomatoes is a bad idea. And many disagree as to which compound is responsible for the flavor deterioration. Shirley's research for her book *Cookwise* identified (Z)-3 dextenal as the culprit. But at least Shirley was able to solve one mystery for us: that we misprinted the compound as (2)-3 dextenal, which explains why you never heard of it. Whatever the answer, we're glad to know that "food-loving" scientists and cooks have the same goal: great flavor.

Grill pans and sear-roasting

After reading your equipment review of grill pans in *Fine Cooking* #59, I'd add another reason to

use one: It's illegal to cook on an open fire where I live. So I've used a regular Lodge cast-iron grill pan for years. Here's a tip for cooking thicker foods: After you've marked them, move the pan into a hot oven to finish the cooking. You get the advantages of tasty, seared grill marks and the even, surrounding heat of the oven.

—Suzanne Fass, New York City

Ice cream cools chile burns

In *Fine Cooking* #59's Q&A, Jim Peyton advises readers to wash their hands after handling hot chiles. Having had an unfortunate encounter with a mislabeled incendiary chile, might I add that once skin begins to burn after contact with hot chiles, water and ice only worsen the discomfort because of a chemical reaction with the capsaicin. Fortunately, dairy products disarm the capsaicin, so the best thing to do is to apply milk, yogurt, or ice cream to the affected skin.

—Sue Hough, via email ♦

Fine Cooking ...around the country

October 25: *Fine Cooking* is the media sponsor of Les Dames d'Escoffier New York "Festival of Sweets" at the Institute for Culinary Education (formerly Peter Kump's), 50 West 23rd St., New York City. For info, call 212-966-9799 or email suzi@cookingbythebook.com.

November 6-8: Learn to create holiday menus that work, select the right wines, and put it all together in style at "Feasting with Friends," a week-end of hands-on and demonstration classes with publisher Martha Holmberg, contributing editor Molly Stevens, and other culinary experts. The event takes place at the San Francisco Sur La Table store on Maiden Lane. For info or to register, call 866-963-3278 or visit www.finecooking.com/feasting.



The Taunton Press

Inspiration for hands-on living®

INDEPENDENT PUBLISHERS SINCE 1975

TAUNTON, INC.

Founders, Paul and Jan Roman

THE TAUNTON PRESS

President & CEO John Lively

Editor In Chief Sue Roman

Chief Marketing Officer Sarah Roman

Chief Financial Officer Timothy Rahr

Chief of Operations Thomas Luxeder

Publisher, Magazine Group Jon Miller

Publisher, Book Group James Childs

DIRECTORS

Creative Director Susan Edelman

Human Resources Director Carol Marotti

Technology Services Director Edward Kingston

Controller Wayne Reynolds

Promotion Director Steven Turk

Fulfillment Director Patricia Williamson

TAUNTON TRADE COMPANY

Director, Kathleen Davis

TAUNTON DIRECT

President, Sarah Roman

TAUNTON NEW MEDIA

Director, Leslie Kern

THE TAUNTON STAFF
Books: Marketing: Allison Hollett, Audrey Locorotondo. Editorial: Maria Taylor, Helen Albert, Peter Chapman, Robyn Doyon-Aitken, Maureen Graney, Carolyn Mandarano, Jennifer Renjilian Morris, David Palmer, Jennifer Peters, Amy Reilly, Erica Sanders-Foege, Timothy Snyder, Kathleen Williams, Marilyn Zelinsky-Syarto. Art: Paula Schlosser, Joanne Bisson, Nancy Boudreau, Wendi Mijal, Lynne Phillips, Carol Singer, Rosalind Wanke. Manufacturing: Thomas Greco.

Business Office: Holly Smith, Gayle Hammond. **Legal:** Carolyn Kovalski. **Magazine Print Production:** Philip Van Kirk, Nicole Anastas.

Distribution: Paul Seipold, Aaron Lund, Sergio Colon, Leanne Furlong, Deborah Greene, Linnea Ingram, Jennifer Licursi, Andrew Lowder, Frederick Monnes, Raymond Passaro, Alice Saxton.

Finance/Accounting: Finance: Kathy Worth, Andrea Henchcliffe, Susan Iadarola, David Pond. Accounting: Patrick Lamontagne, John Vaccino, Irene Arfaras, Lydia Krikorian, Elaine Yamin, Carol Diehm, Margaret Bafundo, Dorothy Blasko, Susan Burke, James Post, Lorraine Parsons, Priscilla Wakeman.

Fulfillment: Diane Goulart. **Client Services:** Jodi Klein, Nancy Knorr, Donna Capalbo, Renee Pagelson. **Customer Service:** Ellen Grassi, Bonnie Beardsley, Michelle Berry, Katherine Clarke, Alfred Dreher, Monica Duhancik, Margaret Hicock, Barbara Lowe, Eileen McNulty, Patricia Parks, Deana Parker, Patricia Pineau, Betty Stepney, Marylou Thompson. **Data Entry:** Melissa Dugan, Anne Champlin, Joanne Lefferts, Debra Sennfelder, Andrea Shorrock, Tha Sweeny.

Human Resources: Linda Ballerini, Christine Lincoln, Dawn Ussery.

Information Technology Services: Applications

Development: Marjorie Omaljev, Heidi Waldkirch, Carole Ando, Gabriel Dunn, Robert Nielsen, Linda Reddington, Lawrence Sullivan, Cynthia Zibelin. **Desktop and Network Support:** Kenneth Jones, Michael Colonari, Michael Lewis, Jay Ligouri, Joseph Manganello, W. Kathy Martin.

Marketing: Alan Whitney, Judith Baker, Dominique Clancy, Nancy Clark, Nancy Crider, Ellen Williams Kracht, Kathy Levis, Karen Lurjen, Heather Reynolds, Christine Rosato, Mary Lou von der Lancken. **Public Relations:** Renu Aldrich, Tonya Polydoroff.

Operations: Joseph Morits, John Gedney, Jeannette Pascal, Dorothy Simpson, Suzanne Sylvester, Ward Willis. **T Room:** Michael Louchen, Geraldine Benno, Anna Pendergast, Norma-Jean Taylor. **Maintenance:** Susan Nerich, Alvin Jack, Lincoln Peters.

Promotion: William Brady, Mary Beth Cleary, Maria LaPiana, Michele Mayernik, Sandra Motyka, William Sims, Donald Torrey. **Promotion Print Production:** Diane Flanagan, John Cavallaro, Dawn Viglione.

Taunton Creative and Editorial: *Creative:* Robert Goodfellow, Sarah Opdahl, Pamela Winn. *Editorial:* Jefferson Kolle. *Photography:* Scott Phillips. *Video:* Gary Junken. *Prepress:* Deborah Cooper, Richard Booth, William Bivona, David Blasko, James Chappuis, Richard Correale, Brian Leavitt, Chansam Thammavongsa. *Advertising Production:* Laura Bergeron, John Garofalo, Steven Molnar, Patricia Petro, Kathryn Simonds, Martha Stammer.

Taunton Direct: Nannette Dorsey, Jeanne Todaro.

Taunton New Media: Jodie Delohery, Philip Allard, Christopher Casey, Mark Coleman, Ruth Dobsevege, Timothy Murphy, Jennifer Wheeler.

Taunton Trade Company: John Bacigalupi, Trina Bayles, Diana Mackey, Paul McGahren, Eve Pison, Elizabeth Quintiliano. *Single Copy Sales:* Mark Strickman, Valerie Droukas.

TAUNTON MAGAZINES

Fine Woodworking
Fine Homebuilding
Threads
Fine Gardening
Fine Cooking

Our magazines are for people who are passionate about their pursuits. Written by practicing experts in the field, Taunton Press magazines provide authentic, reliable information supported by instructive and inspiring visuals.

TAUNTON BOOKS

Our books are filled with in-depth information and creative ideas from the finest authors in their fields. Whether you're practicing a craft or engaged in the creation of your home, Taunton books will inspire you to discover new levels of accomplishment.

WWW.TAUNTON.COM

Our website is a place where you can discover more about the interests you enjoy, converse with fellow enthusiasts, shop at our convenient on-line store or contact customer service.


EMPLOYMENT INFORMATION

To inquire about career opportunities, please e-mail us at tauntonjobs@taunton.com or visit our website www.taunton.com. You may also write to The Taunton Press, Human Resources, 63 S. Main St., PO Box 5506, Newtown, CT 06470.

CUSTOMER SERVICE

We are here to answer any questions you might have and to help you order our magazines, books and videos. Just call us toll-free at 800-888-8286.

The Taunton Press, Inc., Taunton Direct, Inc., Taunton Trade Company, Inc., and Taunton New Media, Inc., are all subsidiaries of Taunton, Inc.



put your stock in an original

All-Clad invented the technology that makes the finest professional cookware. Everyone wants to own an original. Make sure your stock options pay off.


All Clad
METALRAFTERS LLC
CANONSBURG, PA 15017

READER SERVICE NO. 65

Santoku **Cutlery and More™**

The knife everyone's been talking about. www.cutleryandmore.com

▼ Wüsthof Hollow Edge Santoku Knife 1-800-650-9866



Visit our website for a complete selection of fine kitchenware from Wüsthof, Henckels, All-Clad, Calphalon, Chef's Choice, John Boos and Le Creuset. Just to name a few.

www.cutleryandmore.com

READER SERVICE NO. 9

LESLIE REVSIN ("Dinner with Friends," p. 46) honed her cooking skills in the kitchen of the Waldorf-Astoria Hotel, where she was the first woman chef; she later became the chef-owner of Restaurant Leslie, a bistro in Manhattan. A longtime New Yorker, Leslie is preparing to move west to the Seattle area to be closer to her grandchildren. Her newest book, *Come For Dinner: Memorable Meals to Share with Friends*, is hot off the press.



Leslie Revsin

MOLLY STEVENS ("Quick Braises," p. 51) says that her love of braising can be traced back to both her mother's pot roast and her time as a student at La Varenne cooking school in the Burgundy countryside, where she learned many of the classic French braises. Lately, braising is almost all Molly can think about as she is writing a book on the subject to be published in August 2004.



Regan Daley

After cooking in some of the better kitchens in New York City like Lafayette and Lipstick Cafe, **ARLENE JACOBS** ("Swiss Chard Sautés," p. 56) traded her toque for a teaching pointer to become a chef-instructor at the French Culinary Institute, which she also attended as a student. When she's not teaching, Arlene is a freelance food writer and recipe developer.



Arlene Jacobs

In seven years of dreaming up vegetable recipes (for everything from escarole soup to potato galettes) and writing vegetable articles for *Fine Cooking*, **SUSIE MIDDLETON** ("Vegetable

Gratins," p. 58) says people still remember her article on summer vegetable gratins (*Fine Cooking* #33) best. "What I love is that people tell me they've learned to make them from that article, and then have gone on to vary them to make them their own. That's what cooking's all about." For this issue, Susie decided to reprise the subject of gratins by developing a technique for winter vegetables that would produce great results, too. Susie is *Fine Cooking's* editor.

MARTHA HOLMBERG ("Tarte Tatin," p. 62), *Fine Cooking's* publisher, learned to bake this classic dessert when she studied cooking in Paris at La Varenne. "When it comes to dessert, I'm all about great flavor and texture and less about looks. While this tart is in fact really gorgeous, it's rustic, so I don't need to fuss over getting everything perfect."

For **BETH DOOLEY** and **LUCIA WATSON** ("Wild Rice," p. 71), cooking with wild rice is practically a prerequisite for living in

northern Minnesota. For the past 18 years, Lucia has been the chef-owner of Lucia's Restaurant, an American-style bistro in Minneapolis. Beth writes for *The Star Tribune* newspaper and *Mpls/St. Paul Magazine*, among other publications. Her books include *Williams-Sonoma's New American Heartland Cooking* and *Peppers Hot & Sweet*. Together Beth and Lucia wrote *Savoring the Seasons of the Northern Heartland*.

REGAN DALEY ("Pumpkin Desserts," p. 74) is the author of *In the Sweet Kitchen*, which won the IACP Cookbook of the Year award in 2001. The idea for *In the Sweet Kitchen*—an opus of almost 300 pages of ingredient profiles and recipes—came to her while she was working in a cookbook store in Toronto and was searching for a baking book with an ingredient-and-flavor-driven approach. Before taking time to write her cookbook, Regan worked both the pastry and savory sides of some of Toronto's best restaurants, including Avalon.

JENNIFER McLAGAN ("Using Up the Turkey," p. 66) is a native Australian who lives in Toronto. A chef, a food stylist, and a writer, she's a regular contributor to *Food & Drink* magazine. Jennifer trained at William Angliss College in Melbourne, Australia, and has worked in London at Pru Leith's restaurant and as a private chef to the American ambassador to the Court of St. James. Although Jennifer has lived on several continents, it's France "where you can sit for five hours and argue about what you're eating" that remains her biggest single food influence. She's at work on her first cookbook.



800-847-4474



We taste them all and send you the best. We offer the top labels and discover the hot new wines before anyone else. Join the \$78 World Class or \$36 Premium Club or browse our list of current release and cellar wines. If you love great Pinot Noir, you should call us soon.

oregonpinotnoir.com

READER SERVICE NO. 48

Top '00s
Awesome '01s
Gift Packs
Case Discounts
Futures
Honest Advice

816 Nantucket Avenue
Eugene, Oregon 97404

Your Dream Kitchen!



using the finest quality custom cabinets, designed with you, assembled by you and manufactured for you from...

Scherr's
Cabinet and Doors, Inc.

5315 Highway 2 East • Minot, ND 58701
Ph. (701) 839-3384 • Fax (701) 852-6090
email: doormker@minot.com

www.scherrs.com

READER SERVICE NO. 122



Visit us online at:
www.abestkitchen.com
330-535-2811

Over 4,000 products for home and professional use.
All at discount prices

READER SERVICE NO. 67

Cook Street School of Fine Cooking

Intensive Food & Wine Career Program
Classic French & Italian Technique
European Culinary Tour • Accelerated Program

The most inspiring learning environment in the industry.

COOK STREET

call:
303-308-9300
www.cookstreet.com
Denver, Colorado

READER SERVICE NO. 23

Perfect Grind... everytime.



Exclusive Distributor in North America



Toll Free 1-877-SWISSMAR (1-877-947-7627)

Visit us at www.swissmar.com info@swissmar.com

READER SERVICE NO. 143



Campbell's gourmet cottage

"The best and latest in kitchen accessories"

800-860-9209

www.gourmetcottage.com

Wüsthof Trident 6 1/2" Santoku

The "dimples" ground into the face of the blade create a very fine edge and reduce "drag" by creating an air pocket where the knife meets the food. Easily slice vegetables, fish or chicken—onions and potatoes will not stick to the blade.



\$79⁹⁹

\$110 Sugg. List
Style #4183

As seen on nationally televised cooking shows.

READER SERVICE NO. 46

Taming the sweetness of Butternut Squash

BY RUTH LIVELY



Growing your own butternut squash

Butternut squash are satisfying to grow. The flowers are big and showy, the fruits are fun to watch as they develop, and the harvested squash keep well for months. If you decide to grow your own next year, carve out a bit of space for these vines. My favorite varieties include **Burpee Butterbush**, a compact, early variety whose small fruits are fine for two people and which has tough stems that deter squash vine borers; **Early Butternut**, which has fruits that mature in the same time but are larger; and **Waltham**, a larger plant with very tasty but longer-to-mature fruit. Whatever variety you grow, let the fruits mature on the vine until their skins have hardened to the point that you can't pierce them with your fingernail. For seed sources, see *Where to Buy It*, p. 90.

With its sweet, creamy, dark-orange flesh, butternut squash is one of the best and most versatile of all the fall squashes. But too often I find that recipes made with butternut squash are like a one-note song—all sweetness with no contrast. I think the secret to delicious butternut squash dishes is providing something tart or tangy to balance the sweet richness.

A little bit of a bold flavor can do the trick

When I cook with butternut squash, I always use one of these assertive ingredients to balance the sweetness:

Orange or lemon juice (or zest) adds brightness and zing. A splash of vinegar helps, too.

Tomatoes, which are both sweet and acidic, make a bridge for full-flavored squash dishes like the soup on p. 18.

Sharp cheeses like Asiago, Parmesan, feta, and goat cheese lend a salty note and highlight the nutty side of squash's flavor.

Robust herbs, such as sage, rosemary, and thyme, work with the earthy qualities of the squash, yet still offer an assertive contrast to its sweet side, too.

Bold spices like cumin, coriander, nutmeg, mace, cinnamon, ginger, and curry have a natural affinity to squash, making the perfect bridge from earthy to intriguing.

Six ideas for cooking squash

Use a sturdy Y-shaped peeler to peel butternut squash (see *Equipment*, p. 22). Whichever way you cook butternut squash, be sure it's tender all the way through, but stop short of mushy.

- ❖ **Sauté diced butternut squash in olive oil with minced garlic** and plenty of salt and pepper. Add a little chopped sage and grated lemon zest at the end.
- ❖ **Braise diced butternut squash** on the stovetop in a little chicken stock, sautéed shallots, white wine, and butter.
- ❖ **Bake a squash gratin.** Slice raw butternut squash thinly, combine it with sliced potatoes, tomatoes, sautéed onions, and herbs for a delicious side dish (or see the gratin recipe on p. 59).
- ❖ **Roast chunky cubes of butternut squash with other fall vegetables**—onions, turnips, carrots, shallots, and sweet potatoes—all tossed with olive oil, salt, and pepper. Add a splash of sherry vinegar toward the end of cooking, and garnish generously with minced fresh parsley.
- ❖ **Roast small cubes of butternut squash** tossed in a simple seasoning of olive oil, salt, and chopped rosemary.
- ❖ **Toss leftover sautéed or roasted cubes of butternut squash with a tangy, citrus-spiked vinaigrette** for a satisfying and beautiful addition to a salad. Add a garnish of toasted nuts, dried cranberries or cherries, and some crumbled goat cheese or shavings of Parmesan.

For recipes and other uses for butternut squash, turn to p. 18.

GET SHARP NOW...

Why wait till you're younger?

SHARPENS

- plain edges
- serrated edges
- tools
- shears
- points/hooks

INCLUDES

- training video
- user's manual
- cover
- fine stones
- medium stones



No lubricants needed

Spyderco™

For more information see your local
Spyderco dealer or see us
online at Spyderco.com
For a FREE Catalog please call
1-800-525-7770

NEW Accessories Available!



READER SERVICE NO. 17



Falk Culinaire

Serious Cookware for Serious Cooks™

Arguably the world's finest Cookware, Falk Copper Cookware from Belgium is now available direct from the U.S. distributor at near wholesale pricing. To take advantage of this fantastic opportunity, please visit our website at:

CopperPans.com

No other cookware conducts heat more efficiently or evenly than Falk.

Ergonomic cast-iron handles for balance and heat resistance.

2.5mm stainless lined, solid copper construction for superior safety, performance and durability.



Falk's exclusive brushed finish for easy cleanup.

© 2003 Culinary Concepts Int'l, Inc.

READER SERVICE NO. 139

Effortless Elegance



Rogar Wine Openers
with Granite Table Stands
& Handles

Visit www.rogar.com for retail locations
and product information.

Rogar International Corporation

12732 Oak Lake Court, Midlothian, VA 23112
Toll free: 1-800-351-1420

READER SERVICE NO. 124

Capresso MT500

Hot. Fast. Beautiful...
and nicely equipped!

Model #440

What a combination!
10-cup Electronic Coffee
Maker with unique alloy
body, stainless steel thermal
carafe and much more!

\$159 at fine Retailers, Catalogs
and Websites

CAPRESSO: The finest collection of
quality Coffee Makers and Espresso
Cappuccino Machines.

www.capresso.com
or call: 800-767-3554



READER SERVICE NO. 144

Butternut Squash Soup with Cumin & Coriander

Yields about 6 cups; serves four to six.

2 tablespoons olive oil
1 tablespoon unsalted butter
1 medium onion, diced
½ teaspoon kosher salt
¾ teaspoon ground cumin
½ teaspoon ground coriander
14½-ounce can diced tomatoes, with their juices (I like Del Monte brand)
Freshly ground black pepper
Flesh of a roasted 2-pound butternut squash (see the recipe at right)
3 cups homemade or low-salt canned chicken broth
1 tablespoon plain yogurt or heavy cream per serving for garnish
1 tablespoon minced fresh flat-leaf parsley

Heat the oil and butter in a heavy soup pot set over medium heat. Add the onion and salt and sauté for 2 minutes and then cover and let sweat until translucent, about 3 minutes. Uncover and cook, stirring occasionally, until the onions begin to brown, 3 to 5 minutes. Add the cumin and coriander and cook, stirring, until very fragrant, about 30 seconds. Stir in the tomatoes and their juices, season with a few grinds of pepper, and cook for 2 minutes. Cover and simmer for another 10 minutes. Peel the roasted squash and add the flesh to the pot, breaking it up with a wooden spoon. Add the chicken broth, cover, and bring to a simmer. Adjust the heat to maintain a simmer and cook, covered, for 30 minutes. Let cool slightly and purée in small batches in a blender or a food processor (don't fill the vessel more than one-third full and vent the lid or you risk getting splashed with hot soup). Taste and add more salt and pepper if needed. Return the soup to the pot and stir occasionally over low heat until hot. Garnish each serving with a spoonful of yogurt or a drizzle of cream and a sprinkling of the minced parsley.



Roasted Butternut Squash

Yields 1¾ cups chunks or 1⅓ cups mashed.

Roasting concentrates the best flavors in squash and turns it into a delicious ingredient to be used in other dishes, like the soup at left, or some of the ideas listed at right.

2-pound butternut squash
Olive oil
Kosher salt and freshly ground black pepper

Heat the oven to 400°F. Cut the squash in half lengthwise. Use a soup spoon to scoop out the seeds and scrape out the strings from the hollow. Rub the cut surfaces with oil, season generously with salt and pepper, and roast on a parchment- or foil-lined baking sheet, cut side up, until deeply browned and very tender, about 80 to 90 minutes. Let cool before using in other recipes, or cover and refrigerate for up to two days.

Other ways to use roasted squash

- ❖ **Fill ravioli** with roasted butternut squash mixed with a little cream and Parmesan.
- ❖ **Make a risotto** by stirring in dollops of roasted butternut squash; try sautéed slivered sage leaves as a garnish.
- ❖ **For a pasta sauce**, start with roasted squash and purée with cream, chicken broth, and a little vinegar.
- ❖ **Layer roasted butternut squash in a lasagna** with wilted spinach or chard, feta, and a vibrant tomato sauce. Use it sparingly throughout, or make one entire layer of butternut squash.
- ❖ **Purée roasted butternut squash with spices** like cumin, coriander, ginger, or curry. Add a squeeze of orange juice and a little grated zest for a great side dish.
- ❖ **Or mash it with plenty of butter** and a little tangy goat cheese for an alternative to mashed potatoes.

Ruth Lively was the senior editor of Kitchen Gardener magazine. ♦



Easily crushes papaya, mangos and icebergs.

The legendary Viking professional performance is now available in our new blender. It has a rugged, high-torque, commercial-grade motor, and has been streamlined to two speeds and a pulse function. The blender features an electronic mixing sensor that maintains a smooth, continuous speed. It's also easy to disassemble and clean. And the bold professional design comes in stainless gray, graphite gray, black, white, burgundy, and cobalt blue. Iceberg not included. 1-888-845-4641 or WWW.VIKINGRANGE.COM



Why does Parmigiano Reggiano sometimes have a gritty texture?

—Amanda Stevens, Richmond, Virginia

A Robert Aschebrock replies: Granular, gritty specks are quite common in aged cheeses like Parmigiano Reggiano, Cheddar, and Asiago. The specks are caused by the crystallization of calcium that is in the milk and that has been added to the milk during the cheesemaking process. (Federal regulations allow for an addition of up to 0.02 % of the weight of a dairy ingredient to be calcium, which helps with coagulation.)

As a cheese ages, the calcium breaks down and forms crystals, which become hard. Some people may not like this texture, but these specks don't indicate anything wrong with the cheese. Rather, they're a natural byproduct of the process for making a well-aged cheese.

Robert Aschebrock, formerly a USDA cheese and butter grader, is a consultant for other cheese graders.

preparations: grated or sliced raw into salads; diced and sautéed with anchovies, garlic, and parsley; boiled and dressed with a vinaigrette; or roasted with other fall vegetables.

If you're tempted to grow Jerusalem artichokes, be aware that they spread rapidly and are very difficult to get rid of. Also, two varieties, Fuseau and Smooth Garnet, are not knobby and are therefore easier to peel.

Ruth Lively is the former senior editor of Kitchen Gardener magazine.

What is citric acid, and why is it used in canned tomatoes?

—Adam Werner, via email

A Sara J. Risch replies: Citric acid is an acidic compound and antioxidant that occurs naturally in a wide variety of foods, including fruits and vegetables. It's the compound that gives lemons and limes their tangy taste.

The citric acid that is added to other foods such as canned tomatoes is generally produced by fermenting pineapple scraps or other fruit scraps, or by fermenting a solution of molasses and water.

Citric acid is added to canned tomatoes as a firming agent. It helps keep whole tomatoes from falling apart during the canning process. If the tomatoes are cut up before canning, the acid keeps them in discrete pieces. Citric acid also lowers the tomatoes' pH level, which is important for the sterilization process.

Sara J. Risch, Ph.D., is a consultant on food science and technology. ♦

What's the best way to store bread?

—Jackie Johnson, Davis, California

A Peter Reinhart replies: The answer to this question depends largely on the bread itself. Crusty hearth breads are best stored in paper because this lets the bread breathe and keeps it crusty. Soft, enriched bread and rolls should be stored in plastic.

It's best to store all breads in a cool, dry place away from sunlight. If you plan to keep crusty bread like a baguette for more than one day, or a soft, enriched bread for more than two, there really is no substitute for freezing. (Never refrigerate bread, because that actually dries it out faster). The longer bread sits out, the more its texture deteriorates, and its flavor can be affected by absorbing other flavors.

The best method for freezing a loaf is to "cater wrap" it in plastic

wrap. Use two sheets of plastic wrap, one enveloping the loaf end to end; the other side to side. This is superior to plastic bags, since air can become trapped in bags, leading to moisture crystals and freezer burn.

Peter Reinhart is the author of five books on baking and cooking, including American Pie: My Search for the Perfect Pizza.

What are Jerusalem artichokes?

—Sara Nelson, via email

A Ruth Lively replies: Jerusalem artichokes, also called sunchokes, have no relation to globe artichokes, but they are close kin to sunflowers. The edible portion of a Jerusalem artichoke is the tuberous, knobby root, which looks somewhat like ginger. It has a nutty, slightly sweet flavor that adapts well to a number of

Do you have a question of general interest about cooking? Send it to Q&A, *Fine Cooking*, PO Box 5506, Newtown, CT 06470-5506, or by email to fc@taunton.com, and we'll find a cooking professional with the answer.

Now Better than Perfect.

WMF Perfect Plus[®] Pressure Cooker



- Time saving
- Nutritionally better
- Easy to use (and clean)
- Totally Safe
- Made in Germany



Reduce cooking times by up to 70%
Nutrients stay in the food
Handle snaps off for quick rinse cleaning
The safest pressure cooker



Available at Williams Sonoma stores

WMF/USA
85 Price Pkwy
Farmingdale, NY 11735
800-999-6347
www.wmf-usa.com

The skinny on vegetable peelers

BY MARYELLEN DRISCOLL

Flipping through cookware catalogs, I can't say that I've ever tagged a page thinking, "Maybe I'll upgrade my vegetable peeler." I've always been pleased with the one I've had. Then I started working on this article, swiping two dozen peelers across carrots, apples, winter squash, and more. The tests revealed three categories of peelers. There are the kind that just plain stink—they slip, they struggle, they strain and gouge. Then there are the majority of peelers, which do a satisfactory job—most of the time—occasionally stuttering through the rugged skin of a sweet potato or thick, waxy skin of a butternut squash, slipping while peeling a carrot, or taking up a little too much bitter pith when zesting a lemon. Finally, there are the ace peelers. They hesitate at no task. They effortlessly swipe away skins without grabbing a whole lot of fruit or vegetable flesh along with it. They fit comfortably in your hand. They're noticeably sharp. And they have spoiled my relationship with my once satisfactory peeler forever.



Top pick

Kuhn Rikon Stainless-Steel Vegetable Peeler

\$12.99

www.chefscatalog.com

800-884-2433

Yes, our favorite peeler was the less-familiar Y shape. But what really kept catching our attention was its ultrasharp blade, working so nimbly that it seemed to skate effortlessly beneath fruit and vegetable skins. Curiously, this was the only Y- or harp-shaped peeler in the tests (we tried many) that didn't remove excessive amounts of flesh; it took only what was needed. If you're used to a straight peeler, the Y shape can take some getting used to. Made of stainless steel with a swivel-action blade, this peeler doesn't come with a potato-eye remover.

Turn to p. 24 to see the runners-up.

What we looked for in a peeler

We tested three styles of vegetable peelers: straight peelers with fixed blades; straight peelers with swivel blades; and harp-shaped or "Y" peelers (like the one shown above), which typically sport a swivel blade. We ran 24 peelers through preliminary tests before paring the finalists down to a dozen. From there, we selected five for their overall excellence at all of the peeling tests, which included paring apples, carrots, butternut squash, Idaho potatoes, sweet potatoes, and lemon zest. Unfortunately, our tests couldn't measure the test of time—how long a peeler will stay sharp.

L'Academie de Cuisine

THE ACADEMY OF CULINARY AND PASTRY ARTS



Washington DC's premier culinary school offers professional Culinary Career Training, Pastry Arts and Continuing Education Programs. Accredited. Financial aid available, if qualified.

admissions: (301)670-8670 or (800)664-CHEF

website: www.lacademie.com

e-mail: info@lacademie.com

16006 Industrial Drive, Gaithersburg, MD 20877

READER SERVICE NO. 22

IT'S EASY! IT'S FRESH!

MAKE HOMEMADE
Ravioli, Gnocchi, Linguini

ECCO LA PASTA

FINE PASTA MIXES
JUST ADD WATER!

TO ORDER

VISIT WWW.ECCOLAPASTA.COM OR CALL

608-257-7216

READER SERVICE NO. 84

Perfect
Espresso
Everytime

Explore the
fool-proof
Nespresso System
at 1st in Coffee.



Visit us at

www.1stincoffee.com or call 800-709-8210



READER SERVICE NO. 93



A beautiful solution to a pressing problem...

The Rösle garlic press's powerful lever mechanism allows for easy pressing of peeled or unpeeled garlic.

RÖSLE

To find a Rösle retailer near you, please call

1 302 326 4801 or inquire at our website www.rosleusa.com

READER SERVICE NO. 60

We're Seeing **Red.**
...and happy about it!



Let Vic Firth heat up your dinner table with these dramatic and elegant pepper mills in brilliant red.

Featuring Vic Firth's patented lock-in crown nut that maintains any selected grind, and a patented stainless steel mechanism that pops out for easy cleaning, this peppermill is guaranteed for life.

Which should make seeing red a pleasure.

VIC FIRTH
THE PERFECT PAIR

800.894.5970

vicfirthgourmet.com

READER SERVICE NO. 56

Runners-up

in order of preference

The best peelers require the least work

We found that some peelers needlessly gouge as they peel, taking more flesh than necessary along with the peel and making the task of peeling feel more like a tug of war. Our favorite peelers were well balanced, making shallow cuts that didn't waste good food yet that did a clean job. The cuts, however, were not so thin that you had to double back when peeling thick-skinned vegetables.

**an ideal peel:
nice and thin**



**a poor peel:
gouged and thick**



Kitchen Aid Euro Peeler

\$8.99
www.lnt.com;
866-568-7378

With a sharper-than-average swiveling blade, this peeler swept through nearly every task. Its peeling action was consistently smooth and shallow. Lemon zest was

the exception, as there was some hesitation in peeling; yet it picked up the least pith of all peelers tested. The one real complaint is that the handle is bulky, making it awkward for smaller hands to hold. It also doesn't have a potato-eye remover.



Farberware Professional Euro Peeler

\$4.99
available in supermarkets and kitchen stores; or see
www.farberware.com
800-252-3390

This swivel peeler made peeling a thick-skinned butternut squash much less trying. It also worked beautifully on apples, easily wrap-

ping around the fruit while taking little flesh with it. The peeler was equally assured at peeling lemon zest. It did grab a bit of flesh when peeling potatoes, and the potato-eye remover has an unconventional shape that took a little getting used to. The plastic handle has a comfortable grip.

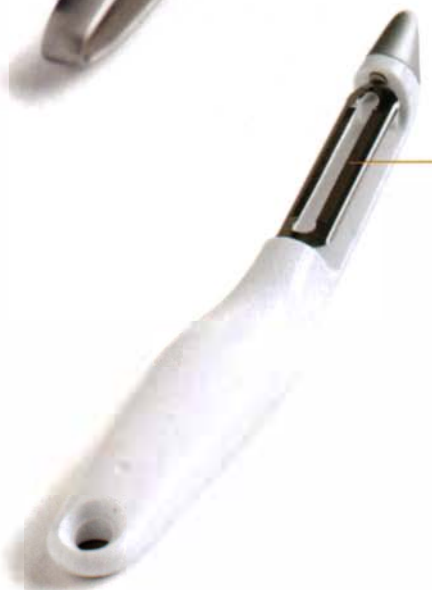


Henckels Twin Select Swivel Peeler

\$9.95
www.cutleryandmore.com;
800-650-9866

Tying in overall performance with the Farberware (above), this swivel peeler's notably sharp blade proved quite versatile: delicately sweeping thin layers off a carrot yet having no trouble tack-

ling a winter squash. It also peeled apples well. Zesting a lemon didn't always produce long, smooth strips of zest, but the blade picked up hardly any pith. The stainless-steel handle is sleek but not the most comfortable, and the potato-eye remover has a somewhat jagged action.



Zyliss Swivel Peeler

\$6.99
www.kitchenetc.com;
800-232-4070

The unusual angle of this peeler's handle was perfectly comfortable, but it was hard to tell if it was ergonomically superior to

a straight-handled peeler. This swivel peeler was among the best at peeling apples. It wasn't as smooth when it came to peeling lemon zest, but it picked up a negligible amount of pith. The potato-eye remover at the tip worked beautifully.

Maryellen Driscoll is Fine Cooking's editor at large. ♦

LITTLE ITALY NEW YORK CITY

Ask any New Yorker where to go for fine Italian dining and they'll most likely recommend Il Cortile. Located on Mulberry Street in the heart of New York City's Little Italy, Il Cortile is legendary. For nearly two decades, Chef Michael DeGeorgio has been serving classic Italian cuisine in the restaurant's romantic, indoor garden dining room to rave reviews. Considered one of the most experienced Italian chefs in the U.S., Michael cooks exclusively with authentic Italian ingredients, like COLAVITA Extra Virgin Olive Oil and COLAVITA Pastas, which have been staples in Il Cortile's kitchen since Colavita was first introduced in the United States 30 years ago.



To find Colavita retailers near you, click on our product locator at www.colavita.com.



*Chef Michael DeGeorgio
Executive Chef
of Il Cortile*



Rigatoni with Eggplant & Spicy Peppers

Ingredients (serves four)

- 4 cloves of garlic, cracked
- 4 shallots
- 4 oz. Colavita Extra Virgin Olive Oil
- 18 oz. canned plum tomatoes
- 1/2 cup chicken broth
- Salt, pepper, oregano, red pepper and fresh basil to taste
- 4 Italian hot finger peppers, sliced and cut
- 3 whole eggplants, sliced 3/4 inch thick
- 1/2 cup Parmigiano Reggiano cheese, grated
- 1 lb. Colavita Rigatoni

1. In a heavy sauté pan, sauté the garlic and shallots in 2 oz. extra virgin olive oil until golden brown. Add in the broth and the tomatoes. Bring to a boil and season with salt, pepper, oregano, red pepper and fresh basil. Simmer for 20 minutes. Puree sauce through a food mill.

2. Season the eggplant with salt and pepper and drizzle with extra virgin olive oil. Grill on a barbecue or broiler until golden brown on both sides and tender. Remove from broiler and cut into 1-inch cubes. Sprinkle well with the parmigiano reggiano grated cheese and put back into the broiler to toast the cheese. Remove and set aside.

3. Sauté the sliced hot peppers in extra virgin olive oil until golden brown. Add into the sauce.

4. Cook the pasta until al dente. Toss the pasta in the sauce with half of the toasted eggplant, parmigiano cheese and fresh basil.

5. Plate the pasta and top with the rest of the toasted eggplant.

For a free copy of Michael DeGeorgio's *Classic Italian Favorites* recipe booklet go to www.colavita.com



Let's fly **Alitalia**

Let the COLAVITA family be your hosts for your next visit to Italy. Come ride with us for our annual cycling and dining tour in July, or join us for scenic and culinary delights during our Olive Harvest tour in the autumn.

For details: www.colavita.com

READER SERVICE NO. 70



What to pour at Thanksgiving

BY AMY ALBERT & TIM GAISER

The range of flavors on the Thanksgiving plate is a wide one: salty, sweet, mild, rich, tangy, and even spicy. There's something for everyone, which is a blessing for entertaining. Variety can be tricky, though, when deciding what to pour alongside a dish of turkey, stuffing, gravy, mashed potatoes, sweet potatoes, sautéed greens, and cranberry relish.

Good news: Many delicious, versatile, and reasonably priced wines are up to the job. Crisp, fruity white wines with a touch of sweetness and light, fruity reds work best. Steer clear of intensely flavored, tannic red wines that will overwhelm the individual dishes and clash with the sweet elements in the food. Oaky, high-alcohol Chardonnays can also cause problems.

Here's a rundown of wines to consider serving.

Pinot Noir

offers the bright cherry-like fruit (or fuller, earthier fruit) and the soft tannins that you want in a red wine to complement mild turkey meat. It also provides some contrast with the richer elements of the meal, like the stuffing.

2001
Echelon
California
\$10

2001
La Crema
California
\$13

2001
Coldstream Hills
Reserve
Australia
\$22

1999
Domaine de
Courcel Pommard
1er Cru, "Les Rugiens"
France
\$45

Riesling

is our favorite Thanksgiving wine, and you've seen us rave about it before. The grape has the widest possible range of flavors and can be dry, slightly sweet, or dessert-level sweet (the ones below are all dry). Peach and green-apple flavors with mouth-watering acidity make Riesling an easy, delicious match for the salty, rich, tangy, spicy, and sweet elements on the plate.

2002
Monchhof Estate
Riesling
Germany
\$12

2002
Annie's Lane
Australia
\$15

2002
Franz Künstler
Hochheimer
Reichsthal Kabinett
Germany
\$18

2002
Martinborough
New Zealand
\$20

Chenin Blanc has seductive, peach-melon flavors and crisp acidity that pair well with sweet potatoes, cranberry sauce, and the turkey itself. Look for crisp, fruity wines from the Pacific Northwest and California, and earthier examples from the Loire.

2001
Dry Creek
California
\$8

2001
Hogue Cellars
Washington
\$9

2001
Marc Brédif
Vouvray
France
\$12

Gewürztraminer has exotic fruit flavors and a richly perfumed nose that bring out the best in the sweet elements of Thanksgiving (especially bread stuffing and sweet potatoes) as well as any spicy elements.

2002
Handley
California
\$14

2002
Gundlach
Bundschu
Rhinefarm
Vineyard
California
\$17

2002
Meyer-Fonne
"Reserve
Particulière"
Alsace
\$17

Amy Albert is Fine Cooking's senior editor; Tim Gaiser, a master sommelier, is a contributing editor. ♦

TEMMI - Juraku Petty knife



GINGAMI #1 Super Stainless Steel

- Overall length 8" (4" blade), Ebony handle
- Promotional Price \$21.00

w/leather case \$25.00

\$5 S&H (USA, CA + 8.25% tax)

Japanese Knife Brochure & Order

1-800-443-5512

www.hidatool.com

HIDA TOOL INC.

1333 San Pablo Avenue, Berkeley, CA 94702

READER SERVICE NO. 8



HANDMADE GOURMET SEAFOOD & OTHER FINE FOOD PRODUCTS

Gourmet crab cakes, crab imperial, crab quiche, crab soup, and other handmade seafood products. Perfect for personal and corporate gifts as well as holiday gift giving. Major credit cards accepted.

1-800-432-2722

WWW.CBGOURMET.COM

READER SERVICE NO. 37

www.catacurian.com

Learn Catalan Cuisine

Come to Spain

and join us for a special hands-on experience in our restored stone house surrounded by vineyards and olive groves.

Call 1-800-601-5008 or 941-723-7588

FOR A FREE BROCHURE

Also included:

- WINE TASTING • EXCURSIONS
- OLIVE OIL TASTING

Culinary Vacations in El Priorat

CATACURIAN

READER SERVICE NO. 66

Cuisinart®

The COMPLETE Cuisinart product line is available to order on-line at

www.CuisinShop.com

Ice Cream Makers

Make your own ice creams, gelatos, sorbets, and frozen yogurts with an ice cream maker from the largest selection in the US.

Musso "Lussino" Made in Italy

www.MakeIceCream.com

READER SERVICE NO. 80



Fresh as a breeze

The Islander™ lends a casual new look to the unfitted kitchen in a primary or vacation residence. Designed for Franke by Villeroy & Boch, the large fireclay sink with the exclusive Ceramicplus™ finish has a

smooth dirt-resistant surface. Freestanding beech base has self-contained storage and handy folding cutting surface. From the Coastal Collection of fireclay sink designs.

www.frankeksd.com
800.626.5771



READER SERVICE NO. 64

Hi Ho, SILVER RABBIT!

**THE NEW
SILVER RABBIT® CORKSCREW
WEARS A SHINING
SUIT OF ARMOR**



Business Week/IDSA
2001 Award Winner

Beneath its polished finish, the Silver Rabbit has the same sturdy mechanism as the original Rabbit, which proved it can uncork 20,000 wine bottles. And it has the same gear teeth as the original—made of hard metal instead of plastic used in other lever-action corkscrews. Both models pull a wine cork in three seconds flat. It may take longer to choose between them.*

**Independent lab test*

**WHERE TO GO SILVER RABBIT
HUNTING: BEVERAGES &
MORE, BLOOMINGDALES,
COOKING.COM, FOLEYS,
GEERLINGS & WADE,
KITCHEN KAPERS, LORD &
TAYLOR, MACY'S WEST OR
YOUR FAVORITE WINE STORE.**

rabbit
corkscrew
by Metrokane

See the Rabbit run at metrokane.com
D430994 and other U.S. Patents

READER SERVICE NO. 45



Marcona Almonds from Spain

are sweet and rich, with an extraordinary crunch more like a macadamia nut than an almond. Our favorite kind of these almonds, which are wider and flatter than their American counterparts, are fried in extra-virgin olive oil and then sprinkled liberally with salt. Serve them as a pre-dinner nosh with some olives and a glass of sherry. *Available at Whole Foods Markets or at Tienda.com (888-472-1022), where a 4-ounce package is \$4.25.*

Membrillo (Spanish Quince Paste)

has a concentrated fruit flavor and honey-like sweetness that makes it the perfect foil for cheese. Do as the Spanish do: Cut it into slivers and serve it with a well-aged cheese like Manchego or Cheddar. Quince paste also spreads nicely over a piece of crusty bread as a tea-time snack. *A 14-ounce box is \$9.95 at Tienda.com (888-472-1022).*

Taku Smoker's Smoked Salmon

is pleasantly lean and has a clean taste that the Alaska-based company attributes to its catch of wild (nonendangered) Pacific salmon. We've been impressed with both the thinly sliced cold-smoked salmon and the larger steaks of hot-smoked salmon (shown at left). Drape the cold-smoked slices over canapés or serve the hot-smoked salmon with lemon wedges, capers, and a touch of sour cream spiked with horseradish. *Available at www.takusmokeries.com (800-582-5122).*

Delicious Starters

For impromptu entertaining or easy holiday hors d'oeuvres, put out a couple of these nibbles for friends and family

COMPILED BY TONY ROSENFELD

Point Reyes "Original Blue" Cheese

may be just the cheese to tempt those who aren't lovers of blues. The Giacomini family produces the cheese on their coastal Northern California farm from raw milk and then ages it for at least six months. The result is a cheese full of salty, tangy, and earthy notes, with a creaminess not often found in cow's milk blues. *Available at cheese shops and at www.pointreyescheese.com (800-591-6878).*

Sokol Blosser's Evolution Wine

blends nine grape varietals into one wine, making it a great conversation piece. But this Oregon white wine's balanced acidity and fruitiness far outshines its curiosity factor. This clean, refreshing wine is a perfect apéritif to accompany strong flavors like spiced nuts or smoked salmon. *\$15 at wine shops, or contact Sokol Blosser at www.evolutionwine.com (800-582-6668).*

Thai Cooking Essentials

Most gardeners know Acorn Springs Farms as a purveyor of live dwarf citrus trees. But a growing number of chefs shop here for ingredients – at home and at work.

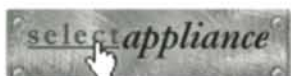
- Kaffir Lime Trees for Indoor Containers
- Lemongrass Plants
- Gourmet Citrus Oils for Cooking
- Cookbooks & Handmade Soaps
- Live Herbs, Rare Fruit & Citrus Trees

If you want real Thai, you have to start with *authentic ingredients*. Harvest them from your own garden, just like chefs do. Visit www.dwarfcitrus.com today. Or call us toll-free 866.4.CITRUS for our free catalogue. *Gift certificates available.*

Acorn Springs Farms

www.dwarfcitrus.com

READER SERVICE NO. 13



Your best ON-LINE source for top professional cooking and baking equipment for home and commercial kitchens.



Our full line of Chocovision™ chocolate tempering equipment is perfect for professionals & home hobbyists alike.

Starting at only \$319.95

www.selectappliance.com

Phone (888) 235-0431 • Fax (650) 755-8624

We offer FREE Shipping • All Major Credit Cards Accepted.

READER SERVICE NO. 151

At this school, nice buns can get you better grades.

If you love to bake, and you're ready to chase your dream of a career in the world's great restaurants, this is the place to begin. Many of the great pastry chefs have trained here. The reasons they chose The French Culinary Institute over other culinary schools are easy to understand – Our six or nine month courses with accomplished chef instructors. An Immersion Method of teaching that ensures success. A large network of connections at top restaurants that will help our students get great jobs after graduation.



If you're ready to make your cooking dream a reality as a chef or pastry chef, call us today to get a free information packet. Or stop by for a tour. And, please, don't ask if we grade on a curve.

Start your dream career

Call 1-888-FCI-CHEF

www.FrenchCulinary.com

Financial assistance and scholarships are available for those who qualify.

READER SERVICE NO. 83

SILPAT

It's not just for cookies anymore!



Silpat used for Summer Eggplant Parmesan

Silpat - The original non-stick baking mat from France. No grease needed, easy to clean, and reusable thousands of times. Great for freezing and baking (temperatures from -40 F to 500 F). This silicone fiberglass mat is FDA, NSF, and Kosher certified.

Available at these fine stores

Bed, Bath & Beyond - Sur La Table - The Gourmet Kitchen

READER SERVICE NO. 38



advanced ceramics

Discover the ceramic advantage...

800-537-0294

www.KyoceraAdvancedCeramics.com
Kyocera Corporation

READER SERVICE NO. 52

Give it a rest

BY SHIRLEY O. CORRIHER

Why some dishes taste better with time

Some foods ought to be eaten the second they're done cooking—pancakes, for instance. But for many other dishes, the situation is reversed: Their best moment comes only after they've had some time to rest. Roasted meats, rice dishes, bean salads, meat braises, and some soups fall into this category. These dishes all benefit from a standing period, but each for different reasons, as you'll see below.

Roasted meat, whether beef, chicken, or pork, needs time for its juices to redistribute.

If you cut into perfectly cooked roast beef right out of the oven, the outer portion would look gray and dry, while the center would be red and very rare. But let that same piece of meat stand for 10 minutes or so and it will be juicy and pink when you cut into it, nicely cooked all the way through. The standing time lets the center continue cooking from residual heat and lets juices that were concentrated in the center migrate to the dry outer portion. The meat proteins actually reabsorb their juices.

Risottos, paella, bean salads, and bread salads all improve in flavor after standing for several minutes.

Starchy foods like rice, bread, potatoes, and beans are such wonderful vehicles for sauces and dressings because they absorb liquids so well. But absorption doesn't happen instantaneously. A rest of 10 or 20 minutes can make a huge difference, and you can often even see that the rice, bread, or beans have swollen slightly with standing.

Gazpacho needs time for flavors to "meld and marry."

Gazpacho contains lots of chopped or blended vegetables. The flavor compounds on all these thousands of cut surfaces need an hour or so to release into the mixture and merge. This mixing of molecules enhances the overall flavor of gazpacho and other blended soups as the individual flavors "marry."

Meat braises and stews taste better the second day, and a number of processes are at work here.

First, the meat reabsorbs liquid from the sauce, making it moister; this reabsorption continues through successive reheatings. Then there's evaporation, which reduces the liquid and concentrates the sauce. After cooking and reheating, liquid continues to evaporate for some time, even when the dish is refrigerated. With each reheating, more evaporation occurs, and hence, more concentration of flavors. Finally, browning contributes to flavor in this type of dish. As the stew or braising sauce heats up, it sticks to the sides of the pot, gets hot, and browns. When you stir, you dissolve these sweet, browned compounds back into the sauce or stew. Other reactions are also occurring: Big compounds are breaking down into smaller, more flavorful compounds; small compounds are combining and creating new flavors. Heat speeds these reactions, so every time the dish is reheated, this flavorful activity increases—even continuing when the stew is refrigerated since it takes a long time for the center to get cool.

Even raw beef improves with age

Nearly all beef sold today goes through some aging, a process that gives meat a more buttery texture and intense flavor. There are two ways to age beef. The most common is wet aging—the meat is stored in vacuum-sealed plastic. Dry-aged beef is exposed to air, and while this method results in better flavor and texture, it also causes moisture and weight loss, which drives up the cost. With both methods, the beef must be refrigerated; an optimal aging period is eleven days. Dry-aged prime beef is expensive and hard to find. You can, however, dry-age beef at home in your refrigerator (it works best with a thick or large cut, as you'll have to trim off some of the meat after aging). Unwrap the beef, set it on a rack over a dish lined with paper towels, and refrigerate it uncovered for two to seven days; the longer it ages, the stronger its flavor. As a precaution against bacterial growth, be sure the temperature in your refrigerator is 34° to 38°F. The meat will turn dark and the surface will dry out. When you're ready to cook, cut away the dried surface.

Shirley O. Corriher, a food scientist and a contributing editor to Fine Cooking, wrote CookWise. ♦

the **gadget** source.com™

Rouet Professional
Turning Slicer



\$199⁹⁹

thegadgetsources.com

Over 3,000 Cooking Tools!

1-800-458-2616

PURE VERMONT MAPLE SYRUP

GRADE A MEDIUM

½ Gallons \$34.95

Quarts \$23.50

Other grades & sizes available.

*Price includes shipping and handling.

**GREEN MOUNTAIN
SUGAR HOUSE**

Made by Native Vermonters

RTE. 100N BOX 820

LUDLOW, VT 05149



VISIT OUR WEB SITE: www.gmsh.com

ORDER TOLL FREE 1-800-643-9338

READER SERVICE NO. 111



Our culinary travel programs integrate an Italian villa holiday with a cooking school vacation.

"2004 features all new programs in the beautiful regions of Tuscany & Umbria!"

Supertuscan Gastronomic Wine Tour:
Western Tuscany July 4 - 11, 2004

For more information on this and future programs call:

(973) 344-7577

www.lavillacucina.com

READER SERVICE NO. 109

MONTANA Legend
NATURAL ANGUS BEEF

Gourmet natural beef with flavor as Majestic as its Homeland.
Sirloin Grilling Special

4 (8 oz) Bunkhouse TOP SIRLOIN STEAKS	-For 10% off use coupon code 10595
8 (6 oz) Big Rancher STEAK BURGERS	16627 by 10/30/03

Regularly \$54.99 Specially Priced at \$49

✓ Raised without the use of Hormones or Antibiotics ✓ Same Day Shipping Available

To order or request a free catalog, visit montanalegend.com or call 1-800-838-5657

READER SERVICE NO. 74



Casa Stone™ by Casafina

Freezer to Oven to Table - Beautiful and so Affordable

Dinnerware, Bakeware, Serving Pieces, Accessories in Five Coordinated Colors

(845)-277-5050 e-mail: office@casafinagifts.com

READER SERVICE NO. 73

"The beauty of these knives is only surpassed by their performance."



Alton Brown
Celebrity Chef & Author



Shun Classic

Chef's Knife
Model DM0707
10" (25.4cm)

Full Line
Available

VG-10 stainless steel is clad with 16 layers of SUS410 high-carbon stainless steel on each side, producing a rust-free Damascus-look

kershaw
KNIVES



Available at Fine Gourmet Stores
www.kershawnives.com

READER SERVICE NO. 128

Finally. A home design magazine that helps you make smart choices for the way *you* live.



NEW from the publishers of *Fine Cooking*... *Inspired House*

Now your home can be inspired by what you love... and designed for how you really live. *Inspired House* is the only magazine with both the quantity and quality of in-depth home design information you need to make smart, informed decisions.



The Taunton Press



*Find ways
to bring the
outside in.*

*Learn how
to blend old
with new.*

**Try *Inspired House*
risk-free, call toll free:
866-469-0780**



Explore the possibilities... then you decide

From Colombia,

Chicken Soup with a Twist

BY TANIA SIGAL

As a child growing up in Colombia, Sundays were the best day of the week. That's when we went to my Aunt Bela's, where I'd be greeted by the most enticing aromas. The source would inevitably be a huge pot of chicken soup simmering on the stove. It's called ajiaco, and I've yet to taste another chicken soup that can match its earthy aromas, hearty textures, and bright flavors.

Why would Colombians know anything about a cold-weather dish like chicken soup? Isn't the country on the equator? Yes, but I lived in Bogotá, which is high in the Andes and is cold and damp all year. Ajiaco (pronounced ah-hee-AH-koh) is the perfect antidote to the weather. In fact,

Ajiaco (Colombian Chicken Soup)

Serves eight.

The soup and the aji can be made a day ahead. If the soup is too thick after it's reheated, thin it with a little water. Aji is traditionally made with chiles that haven't been seeded, but you'll probably find it plenty spicy without the seeds. Leftover aji is delicious on roasted or grilled meats.

FOR THE SOUP:

- 3 pounds cut-up chicken, skin removed, rinsed well**
- 1 large white onion, peeled and cut into quarters**
- 1 leek (white and light green parts only), cut into 1-inch rings, and rinsed thoroughly**
- 1 green bell pepper, seeded and cut into 1-inch pieces**
- 2 ears fresh corn, cut crosswise into quarters**
- 2 ribs celery, cut into 1-inch pieces**
- 2 large carrots, peeled and cut into 1-inch pieces**
- ¾ pound Yukon Gold potatoes, peeled and cut into 1-inch cubes**
- ¾ pound Idaho potatoes, peeled and cut into 1-inch cubes**
- ¾ pound small red potatoes, peeled and cut into 1-inch cubes**
- 6 cloves garlic, peeled**
- ½ cup fresh cilantro leaves**
- 2 chicken bouillon cubes**
- 1 tablespoon kosher salt; more to taste**
- ½ teaspoon ground black pepper**

FOR THE AJI:

- 4 scallions (white and light green parts only)**
- 1 medium tomato, peeled and seeded**
- 1 small white onion, peeled**
- 2 fresh Scotch bonnet or habanero chiles or 2 fresh hot red chiles, stems and seeds removed (wear gloves, and don't touch your eyes)**
- 3 tablespoons fresh cilantro leaves**
- 3 tablespoons white vinegar**
- ¼ teaspoon kosher salt**

FOR THE GARNISHES:

- 2 ripe avocados, peeled and cut into ½-inch cubes**

1 cup sour cream or crème fraîche

½ cup nonpareil or other small capers, rinsed and drained (if using large capers, chop them coarsely)

½ cup chopped fresh cilantro leaves

Make the soup: Put the chicken in a large (at least 8-quart) stockpot and add 8 cups water. Bring to a boil over high heat and then reduce the heat to a vigorous simmer. Simmer for 10 minutes, frequently skimming off the foam that floats to the surface.

Add all the vegetables, the garlic, the cilantro, and the bouillon cubes to the pot, along with the salt and pepper. Stir a few times to distribute the vegetables and submerge as many of the solids as possible. When the broth returns to a gentle boil, partially cover the pot and simmer, stirring once or twice, for 1½ hours. Taste for salt and add more if needed.

Using tongs or a slotted spoon, pick out the chicken pieces and put them on a large plate. Stir the soup with a large spoon, breaking up some of the potatoes to thicken the soup slightly. Keep hot if serving soon or let cool and refrigerate.

When the chicken is cool enough to handle, pull the meat off the bones and shred it by hand. Discard the bones and tendons, and put the shredded chicken in a serving bowl.

Make the aji: In a food processor, pulse all the aji ingredients until they're finely minced. Transfer to a serving bowl.

Serve the ajiaco: Put the avocados, sour cream or crème fraîche, capers, and cilantro leaves in small bowls and set them on the table along with the bowls of shredded chicken and the aji. Reheat the soup if necessary and ladle it into large soup bowls, putting a quarter ear of corn in each bowl. Let your guests add the garnishes and the aji to their own servings.

Get Cookbooks!

THE WORLD'S LARGEST SELECTION OF COOKBOOKS—OVER 9,000 TITLES

Up to 75% off at Jessica's Biscuit®/ecookbooks.com™

Jessica's Biscuit® Exclusive: 40% Off Brand New Cookbooks and Classic Favorites!



Cooking By Hand

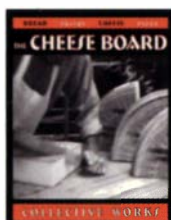
by Paul Bertolli

This influential Californian chef explores his best-loved foods through literary essays, stunning images, and 100+ recipes.

Hardcover—Item# 04044

List: \$40.00

Your Price: \$24.00



The Cheese Board

by Cheese Board Collective

The classic recipes that have made this gourmet shop and restaurant one of the San Francisco Bay Area's most acclaimed gourmet destinations.

Paperback—Item# 03930

List: \$21.95

Your Price: \$13.17



Firehouse Food

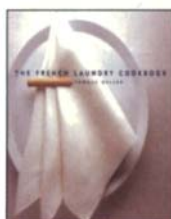
by G. Dolese and S. Siegelman

Discover San Francisco's firefighters and 100+ terrific meals designed to cook up easy and satisfy the whole crew.

Paperback—Item# 04064

List: \$24.95

Your Price: \$14.97



The French Laundry Cookbook

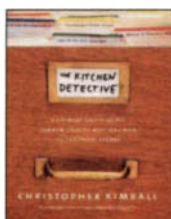
by Thomas Keller

A series of small, highly refined, intensely focused courses. This is a book to cook from, to learn from, to savor.

Hardcover—Item# F109

List: \$50.00

Your Price: \$30.00



Kitchen Detective

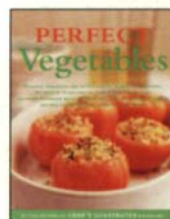
by Christopher Kimball

A culinary sleuth solves common cooking mysteries with 125 foolproof recipes, essays, and sidebars.

Hardcover—Item# 04670

List: \$24.95

Your Price: \$14.97



Perfect Vegetables

by Cook's Illustrated

300 all-new recipes from the Best Recipe series show how to prepare the wide array of vegetables in today's markets.

Hardcover—Item# 04362

List: \$29.95

Your Price: \$17.97



Taste Pure and Simple

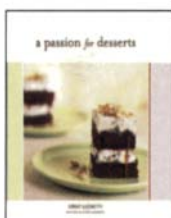
by Michel Nischan

Irresistible recipes from the acclaimed chef that prove healthy cuisine can be full-flavored, too.

Hardcover—Item# 04422

List: \$35.00

Your Price: \$21.00



A Passion for Desserts

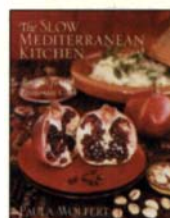
by Emily Luchetti

An impressive, yet deceptively easy, array of recipes that regale the fruits and pure flavors of each season.

Hardcover—Item# 04420

List: \$35.00

Your Price: \$21.00



Slow Mediterranean Kitchen

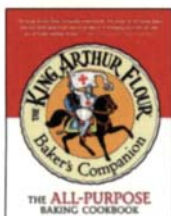
by Paula Wolfert

An irresistible collection of slow-cooked, flavor-drenched dishes from the cuisines of the Mediterranean.

Hardcover—Item# 04435

List: \$34.95

Your Price: \$20.97



King Arthur Flour Baker's Companion

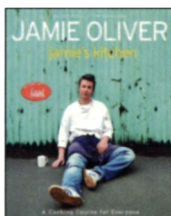
by King Arthur Flour

A clear and practical, fundamental companion that is exhaustive in scope and authoritative in style.

Hardcover—Item# 04822

List: \$35.00

Your Price: \$21.00



Jamie's Kitchen

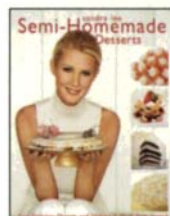
by Jamie Oliver

From this international cooking sensation comes an entirely brand-new cookbook that offers a culinary course for novices and pros alike.

Hardcover—Item# 04748

List: \$39.95

Your Price: \$23.97



Semi-Homemade Cooking Desserts

by Sandra Lee

Easy, delicious desserts made by combining prepackaged foods and fresh ingredients with tasty results.

Paperback—Item# 04348

List: \$19.95

Your Price: \$11.97

"Jessica's Biscuit is my choice for buying all my cookbooks for several reasons – extraordinary variety, great prices, and speedy delivery. What more could anyone want!"

Charlie Trotter



call for
FREE
catalog

**Jessica's
Biscuit®**
eCOOKBOOKS.COM
Jessica's Biscuit® P.O. Box 301, Newton, MA 02460

Entire Selection Available at www.ecookbooks.com

Order 24 Hours a Day at **(800) 878-4264**

it's a specialty of the region and one of Colombia's most famous dishes.

Three elements set this chicken soup apart from all others. First, there's the broth, which is thick and full-bodied, almost like a stew, thanks to the addition of three types of potatoes (see below).

Second, there's the aji (AH-hee), a spicy condiment that gives the soup some fiery punch (the aji goes into the individual servings, so each person gets to control the intensity). Aji is simply a minced mixture of chiles, onions, tomatoes, vinegar, and cilantro, and it takes less than a minute to make in a food processor.

Finally, a bowl of ajiaco isn't complete without its garnishes: capers, diced avocado, sour cream, and chopped cilantro. You'll be surprised at how these varied ingredients come together to give the soup an entirely different dimension.

Since I live in South Florida now, I don't often get the urge to make this unusual soup, but the moment we're hit with a cold spell, my family knows to look for the ajiaco pot on the stove. With the chicken, vegetables, and potatoes, it's a complete meal in a bowl. We eat it as a main course for dinner, with perhaps a small salad beforehand.

Tania Sigal is the chef-owner of Tania's Table, a catering company in Miami. ♦



Chiles

Colombian cuisine isn't as spicy as some others in the region (think Mexican), but we do use our share of chiles, most often in our aji sauces. Scotch bonnet and habanero chiles tend to be our first choice, but be warned: They can be intense. They're members of the *Chinense* species, which has hundred of varieties, some of which are nonpungent. The heat level of an average habanero is hot but varies immensely; typically, it ranges between 80,000 and 150,000 Scoville units. (The Scoville scale measures the amount of heat, or capsaicin, in chiles; it runs from 0 to 577,000 units—the hottest *Chinense* chile ever measured.) To give you some perspective, that means a habanero is 20 to 50 times hotter than a jalapeño, whose heat level is also quite variable (between 2,500 and 10,000 Scoville units). In any case, if you're not hot on heat, use fewer of these chiles and add more cilantro to the aji.

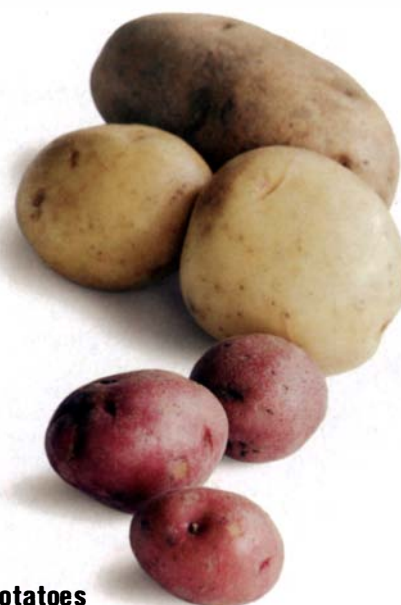
A few ingredients turn a basic soup into a special meal



Cilantro

Cilantro figures prominently in ajiaco. It infuses the broth, and a sprinkling of chopped leaves garnishes each bowl, giving the soup a fresh, tangy accent. Cilantro also counters the chiles' heat, playing a vital role in my aji recipe.

Sometimes called Chinese parsley or fresh coriander, cilantro needs tender handling. When you get it home, remove any metal ties and pick out any decaying or yellowing sprigs, which would cause the rest of the bunch to rot. Wrap in a barely damp paper towel, put in a plastic bag, and refrigerate. Wash and dry just before using. A fresh, healthy bunch should last for almost a week.



Potatoes

Traditional ajiaco calls for three kinds of potatoes. For color and flavor, Colombian cooks use a tiny yellow potato called *papas criollas*. You might find them sold either frozen or jarred in the U.S., but I avoid them in that form. Instead, I use Yukon Golds, whose buttery yellow flesh makes them an excellent substitute. Next, we use Idahos or russets. These high-starch potatoes break down quickly during cooking and become part of the broth, giving it a thicker, richer consistency. And we use red potatoes for the opposite reason. They're low in starch, and they don't fall apart when boiled. This ensures that the soup has some nice size pieces of potato, giving the ajiaco a more interesting texture.

Emile Henry.



Clay Magnifique...

Emile Henry brings out the flavor in every dish.

Call about our complete collection. 1-302-326-4800
www.emilehenry.com



READER SERVICE NO. 59

**"...The Most Wonderful Sauce
 In the Whole World..."***

Unbelievable
**Bar-B-Q Ribs
 &
 Bar-B-Q
 Shrimp**

A perfect dip for
Kids & Adults
 Mix Cajun Power
 Garlic Sauce with
 Ketchup and watch
 your kids say *Yummy!*

Easy, Delicious,
 Baked Chicken
 & Chicken Breast



**CALL OR
 WRITE**
Monday-Friday
8am-5pm
Central Time **Cajun Power Sauce Mfg., Inc.**
 337-893-3856 or Toll Free 1-877-U POUR IT (876-8748)
 10218 La Hwy 82, Abbeville, LA 70510
 E-mail: cajunpower@iname.com

Shop Online • Factory Direct
www.cajunpowersauce.com

READER SERVICE NO. 152

The best place to buy All-Clad
 and other gourmet products is online at Chef's Resource.



- Free shipping
- No sales tax (outside of CA)
- Most orders processed in 1 business day
- Every piece of All-Clad is stocked, including:
 All-Clad Stainless, LTD and MC2 cookware
 All-Clad Copper Core and Cop"R" Chef cookware
 The complete selection of All-Clad Bakeware
 & their entire line of terrific tools and accessories
- The best free gifts with purchase.
- Buy All-Clad, get All-Clad pieces free!

**Go online now at www.chefsresource.com
 or call toll free (866) 765-CHEF (2433)**



Room for cooking & living

BY AMY ALBERT

Cricket Winton is a devoted home cook who spends a lot of time in the kitchen of her home in Fairfield, Connecticut. But as the mother of four boys, she also manages a busy household, so she needs a kitchen that serves as the center of the action, too.

While it's common for the kitchen to be the place where everyone wants to gather, this kitchen is unusual because there's actually room for everyone. "We didn't want a family room with a television where the kids would hang out," says Cricket. "Instead, we wanted the kitchen to be the hub and hearth of the household."

Amy Albert is Fine Cooking's senior editor. ♦

A work island with two levels means that homework and dinner prep can happen at the same time, in the same place, with space for everyone.



Clever storage for bread, spices, and dishes

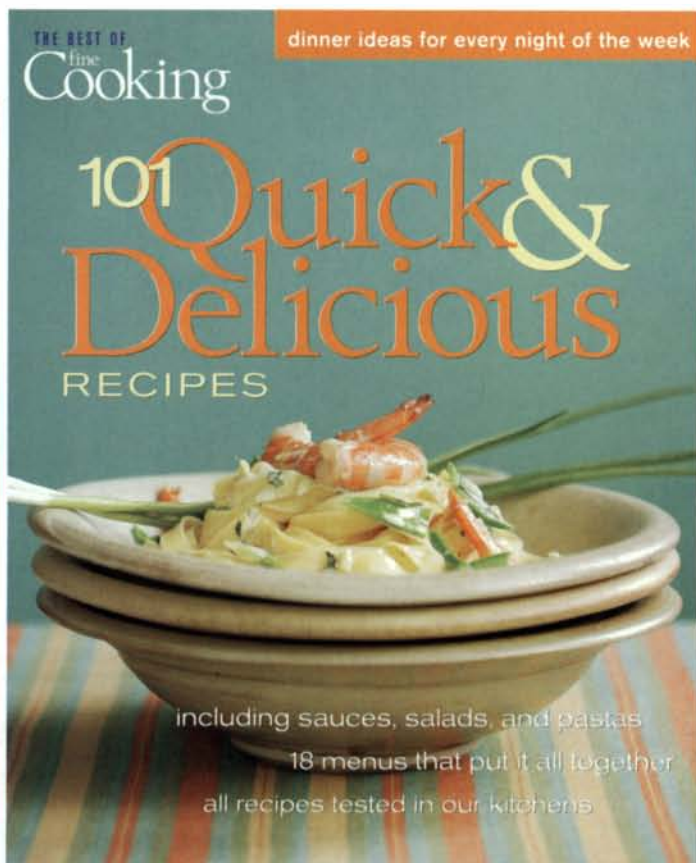
Right: Instead of a breadbox, a bread drawer allows for more space on the countertop. Below: A shallow cabinet that's just for spice jars is carved out of one end of the work island.



Closely spaced shelving for platters gives each oversize dish a home of its own, and solves the problem of unwieldy stacks of dishes.

Efficiency takes many forms: A faucet near the stove lets Cricket fill stockpots on the spot, while a blackboard, opposite the kitchen door, serves as a message center. Of her desk, set right in the midst of the kitchen, Cricket says simply, "I call it Mission Control."





On Sale Now

The best of *Fine Cooking's* quickest and most delicious recipes, together in a special collector's edition.

A great way to answer the question "What's for dinner tonight?"

Includes weeknight and entertaining menus.

Don't miss the first of our new series. Available on newsstands now, or call toll-free to order your copy: 866-469-0746.

Slice and Serve

Tomato knife
by WMF



- serrated blade slices through ripe skin
- broad tip for transferring to serving plate



WMF/USA
800-999-6347

Available at Williams Sonoma Internet/Catalog only

READER SERVICE NO. 120

CHEF'S
THE COOK'S SOURCE FOR QUALITY AND VALUE SINCE 1979

chefscatalog.com

The Cook's Source for Quality and Value Since 1979. CHEF'S Catalog® offers incredible savings on All-Clad®, Cuisinart®, Henckels®, KitchenAid®, Le Creuset®, and much more. Call 1-800-338-3232 and mention code CC361J for a free CHEF'S Catalog. U.S. addresses only. Visit chefscatalog.com.

READER SERVICE NO. 104

EARTHSTONE WOOD-FIRE OVENS



THE ULTIMATE GOURMET APPLIANCE
FOR TASTY AND HEALTHY COOKING

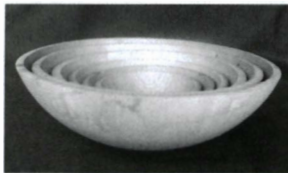
Call for a free brochure

800-840-4915

6717 San Fernando Rd., Glendale, CA 91201
www.earthstoneovens.com

READER SERVICE NO. 31

The Bowl Mill Route 100
Granville, Vermont



Producing Vermont Hardwood Bowls
since 1857

internet address: www.bowlmill.com

On-line Factory Tour

On-line Secure Shopping

FREE BROCHURE

800-828-1005

READER SERVICE NO. 6



CHEF PAUL PRUDHOMME'S

MAGIC
Seasoning Blends

FREE CATALOG

1.800.457.2857



- Magic Salt Free Seasoning®
- Magic Sauce & Marinades®
- Fajita Magic®
- Autographed Cookbooks

www.chefpaul.com

READER SERVICE NO. 72



www.merae.com
contemporary asian tableware

READER SERVICE NO. 86

Cuisipro ■ Tools for Cooks

Accutec™ Coarse Grater



In this business, you need to be razor sharp.

At Cuisipro, graters are our business. Our blades are razor sharp and engineered to stay that way™. The **Accutec™ Coarse Grater** creates a smooth, even grating of hard cheese, citrus zest and vegetables. Lifetime warranty.

For information contact Browne USA 302 326 4802. Cuisipro is a division of Browne & Co. Patent pending.

READER SERVICE NO. 61

EXPLORE A COOK'S PARADISE

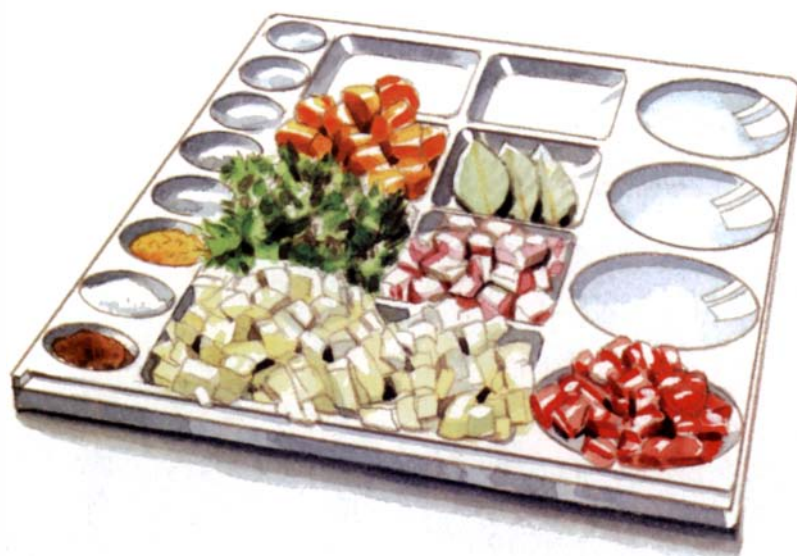


WE OFFER AN UNSURPASSED
SELECTION OF COOKWARE,
TABLEWARE, TOOLS AND MORE
FROM AROUND THE WORLD,
MARVELOUS CULINARY
DEMONSTRATIONS AND
A TERRIFIC ALL-OCCASION
GIFT REGISTRY.

RETAIL STORES
CATALOG 800 243-0852
CULINARY PROGRAM
WWW.SURLATABLE.COM

Sur La Table
A Cook's Paradise

READER SERVICE NO. 53



WINNING TIP

Use an artist's palette for your ingredient prep

I use a paint palette to hold seasonings and garnishes when I prep ingredients for a dish. The palette has little wells that can keep my chopped shallots separate from my minced garlic until I'm ready to use them. The palette keeps all my ingredients at hand so I don't forget to add anything while cooking, and it eliminates the need for numerous small bowls.

—Christine Zieleniewski,
Ramsey, New Jersey

Remove squash seeds quickly and cleanly

I scrape out the seeds and stringy ribs from halved butternut squash and other winter squash with my ice-cream scoop. I just sweep the scoop two or three times through the squash and press on the trigger to dump the seeds out of the scoop and into the trash. A quick rinse is all it takes to clean the scoop.

—Susan Wilson,
Hanson, Massachusetts

Make breakfast in your slow cooker

I love having hot oatmeal for breakfast in the fall. Before bedtime, I put a cup of steel-cut oats (like the kind imported from Ireland) into my slow cooker with four cups of water and one teaspoon of cinnamon or apple pie spice, plus ½ cup of raisins or other dried fruit. Then I cover the cooker and put it on low to cook overnight. In the morning,

I just give the oatmeal a quick stir and add milk and maple syrup for a hot, hearty breakfast.

—Donald Matesz,
Toledo, Ohio

Keeping peeled apples white and tasty

When peeling apples for pies and tarts, I prevent browning by soaking the apples in apple juice until I'm ready to use them. The acidity of the apple juice keeps the apples from oxidizing and turning brown, and it doesn't change the flavor the way lemon or orange juice can.

—Allan Byard, via email

Remove the clear "skin" from spareribs

I enjoyed your article on oven-cooked spareribs in *Fine Cooking* #56 (p. 56). An old man in Louisiana who cooked meltingly tender ribs all his life taught me to always remove the cellophane-like skin from the back of the ribs before cooking them. Put

the ribs flesh side down and insert a fingertip into the semi-clear "skin" covering the back of the ribs. Keep pushing your fingertip in until you can grasp the skin and pull it off. It should peel off in large pieces. Repeat until you've removed it all. This makes the ribs more tender and easier to cut after cooking.

—Dolores G. Hart,
Etowah, North Carolina

Fry bacon in the oven

When I cook a large breakfast for family and friends that involves making everything from pancakes and waffles to egg dishes, sausages, and bacon, stovetop space is at a premium, so I figured out a way to "fry" my bacon in the oven. I drape the bacon slices over each wire of the top oven rack and put it in a heated 350°F oven, with a baking pan on the bottom rack to catch the drippings. This isn't as messy as it seems. The bacon cooks up crisp and golden brown

The Second Annual *Les Dames d'Escoffier* New York

Sugar in the Raw® Festival of Sweets

Indulge your sweet tooth during a delicious day devoted to baking and the pastry arts!
Cooking Demonstrations • Celebrity Chef Appearances • Cookbook Signings • Bake Sale • Vintage Cookware

Proceeds will benefit LDEI/NY scholarship, mentoring, and education programs

Saturday, October 25, 2003 • 11 a.m. to 3:00 p.m.
Institute for Culinary Education (formerly Peter Kump's)
50 West 23rd Street, NYC

\$20 for adults • \$10 for students and children
For tickets and information call (212) 966-9799 or
email suzi@cookingbythebook.com



Sponsored by:



WÜSTHOF



BONJOUR.

www.ldei.org/ny.html

Media Sponsor: **Cooking**

THE ART OF PERFECTION



ANOLON ADVANCED CLAD
TRI-PLY CLAD CONSTRUCTION WITH COOL,
SLIP-FREE ANOLON SUREGRIP™ HANDLES

ANOLON
The Gourmet Authority

AVAILABLE AT BLOOMINGDALE'S, LINENS-N-THINGS, CARSON PIRIE SCOTT
AND OTHER FINE RETAILERS.

VISIT US @ ANOLON.COM OR CALL 1 800 388-3872.

For information: 800-356-0281 or www.wusthof.com
Shown is a Grand Prix cook's knife. Ask for Wüsthof at
Crate&Barrel and other fine stores.

How to ask for the world's best knife.

"voos-toff"

Wüsthof was once again
rated the #1 knife by America's top
independent product testing institute.



WÜSTHOF®

Since 1814, Solingen, Germany.
www.wusthof.com

READER SERVICE NO. 138



An easier way to lift a heavy pan

I find that it's much easier to lift a single-handed heavy pan—like a cast-iron skillet—if I hold the pan with my thumb pointing toward the end of the handle and my palm facing the pan. This way, my wrist isn't stressed by the weight of the pan, and I don't need to have a strong arm to cook with a cast-iron pan.

—Doris Hsu, via email

Lightly flour meat or seafood before stir-frying

I enjoyed Robert Danhi's article on stir-frying in *Fine Cooking* #58 (p. 53). One trick I use when stir-frying is to lightly coat the meat or seafood with flour (I shake off any excess) before frying it. I find that the flour helps the meat or seafood brown more easily and keeps it moist, and the flour thickens the sauce nicely when the liquid is added at the end.

—Jennifer Davis, via email

White vinegar extends the shelf life of cheese

To keep my cheese from getting moldy too quickly in the refrigerator, I take it out of its packaging and wrap it in a piece of cheese-cloth (or good-quality white paper towel) that's been dipped in white vinegar and squeezed out. Then I put the cheese into a zip-top plastic bag, squeeze the air out of the bag, and seal it. This prevents the cheese from getting moldy for many weeks, and the vinegar doesn't affect the flavor at all.

—Ana Weerts,
Brookfield, Wisconsin

Use a painters' trick to prevent dripping pans

When I pour gravy or tomato sauce out of a small saucepan, a little sauce always ends up drip-

ping down the side of the pan. But here's a tip for pouring that prevents the drip. First I tilt the pan to pour all the contents out, and then I continue turning it in the same direction, essentially flipping it until it's right side up again. (Keep your grip a little loose, as it's the handle rather than your hand that's turning.) By making the pan do a 360-degree flip, the drip gets caught inside the pan's lip.

—Perry Weddle,
Sacramento, California

Use leek greens for bouquets garnis

I find it wasteful to discard the top half of leeks when a recipe calls for the white and pale green part only. I put the tougher green leaves to good use by including them in my bouquets garnis. I wash the leek greens thoroughly, drain them well, and bundle two leaves, a few sprigs of fresh thyme and parsley from my herb garden, along with one bay leaf. I tie them together with kitchen twine and store them in a plastic bag in the freezer until needed. The leek contributes great aromatic flavor and helps keep the other herbs together, making it easier to fish out the whole bouquet garni after use.

—Sylvaine, via CooksTalk
at www.finecooking.com

Thicken soups with leftover mashed potatoes

Whenever I make mashed potatoes, I make a little extra and freeze it. Then, when I'm making a hearty, homemade vegetable soup and I need to thicken it, I just pull out a packet of frozen mashed potatoes, break off a couple of chunks and add them to the soup. This adds flavor as well as thickener.

—Colleen Lanigan-Ambrose,
Seal Beach, California ♦

A PRIZE FOR THE BEST TIP

Attention clever cooks: We want your best tips—we'll pay for the ones we publish—and we'll give a prize (see below) to the cleverest tip in each issue. Write to Tips, *Fine Cooking*, PO Box 5506, Newtown, CT 06470-5506 or send email to fc@taunton.com.



The prize: An Oxo salad spinner "gift basket" filled with a Kyocera ceramic fruit and vegetable slicer, a Zyliss ergonomic swivel peeler, a Messermeister heavy-duty garlic/ginger press, a Microplane zester/grater with handle, a 14-inch WMF ball whisk, and a Kuhn Rikon safety lid lifter. Value: \$125.

in a few minutes and stays warm even with the oven turned off until I'm ready to serve it. The oven rack is easily cleaned by wiping it down with a wet sponge and some dish liquid.

—James Kidd,
Newtown, Connecticut

A cleaner stovetop and better fried foods

I always use a spatter screen to minimize the mess when pan frying, but a fine spray of greasy steam always seems to get through the screen to coat my cabinets and stove top. Now when I fry, I place a paper towel on top of the spatter screen to absorb the grease and moisture coming off the frying food. This helps the food crisp up better and results in less cleanup.

—Josie Grable,
New York, New York

Pastry cooling rack doubles as a trivet

I love using my slow cooker to make braises and stews, but I noticed that the counter under the cooker gets quite hot during the long hours it's cooking. Since I don't have a trivet large enough to hold the cooker, I used my biggest, sturdiest pastry cooling rack as a trivet. I sometimes also use a heavy-duty, aluminum baking sheet with one-inch-high sides set upside down as a trivet for the cooker.

—Elena Reddic,
Washington Crossing, Pennsylvania

Mojito Made Easy!

Just shake
MONIN Mojito Mint
with rum, fresh lime,
and soda to enjoy this
refreshingly cool
classic cocktail.



Order MONIN Mojito
Mint or choose from
over 60 natural or
sugar free MONIN
flavors at
www.moninathome.com

READER SERVICE NO. 68

Final's

Gourmet Desserts

Our premium brownie
creations make a heart
warming gift idea.

Please learn more
about us at
1-866-737-8777

www.finalesgourmetdesserts.com

READER SERVICE NO. 95

Celebrating the **culinary arts** all year long

Creating A Stir

The 2003 program at **The Greenbrier Culinary Arts Center** offers all-new **5-day** and **3-day** courses taught by the world's most distinguished chefs, cookbook authors and restaurateurs. Featured faculty include **Anne Willan**, founder of LaVarenne at The Greenbrier, **Steven Raichlen**, grilling guru, **Mary Ann Esposito**, host of PBS' *Ciao Italia*, and **Riki Senn** and **Sue Moats**, The Greenbrier Culinary Arts Center.

Plan a **personalized package** for you and your spouse by adding your favorite activities—championship golf, The Greenbrier Sam Snead Golf Academy, indoor and outdoor tennis, spa and much more. Culinary classes fill up quickly, so call for your **complimentary brochure** today. **800.228.5049**

The *Greenbrier*
America's Resort

300 West Main Street
White Sulphur Springs
West Virginia 24986

www.greenbrier.com/culinary

READER SERVICE NO. 44

Multi-Roaster
and Fish Poacher

Plum's
COOKING CO.

Four top quality stainless steel
cookware products in one!

\$99⁹⁹

Cameron's®
Professional Cookware

Toll Free 888-327-7485

www.plumscoking.com

READER SERVICE NO. 131

a
is for
alfi



www.alfi.com



**Cookware & Knives
for the Holidays**

alfi.com

ALFI INTERNATIONAL, INC.

1 (800) 288-2534

in business since 1986

Member of Better
Business Bureau

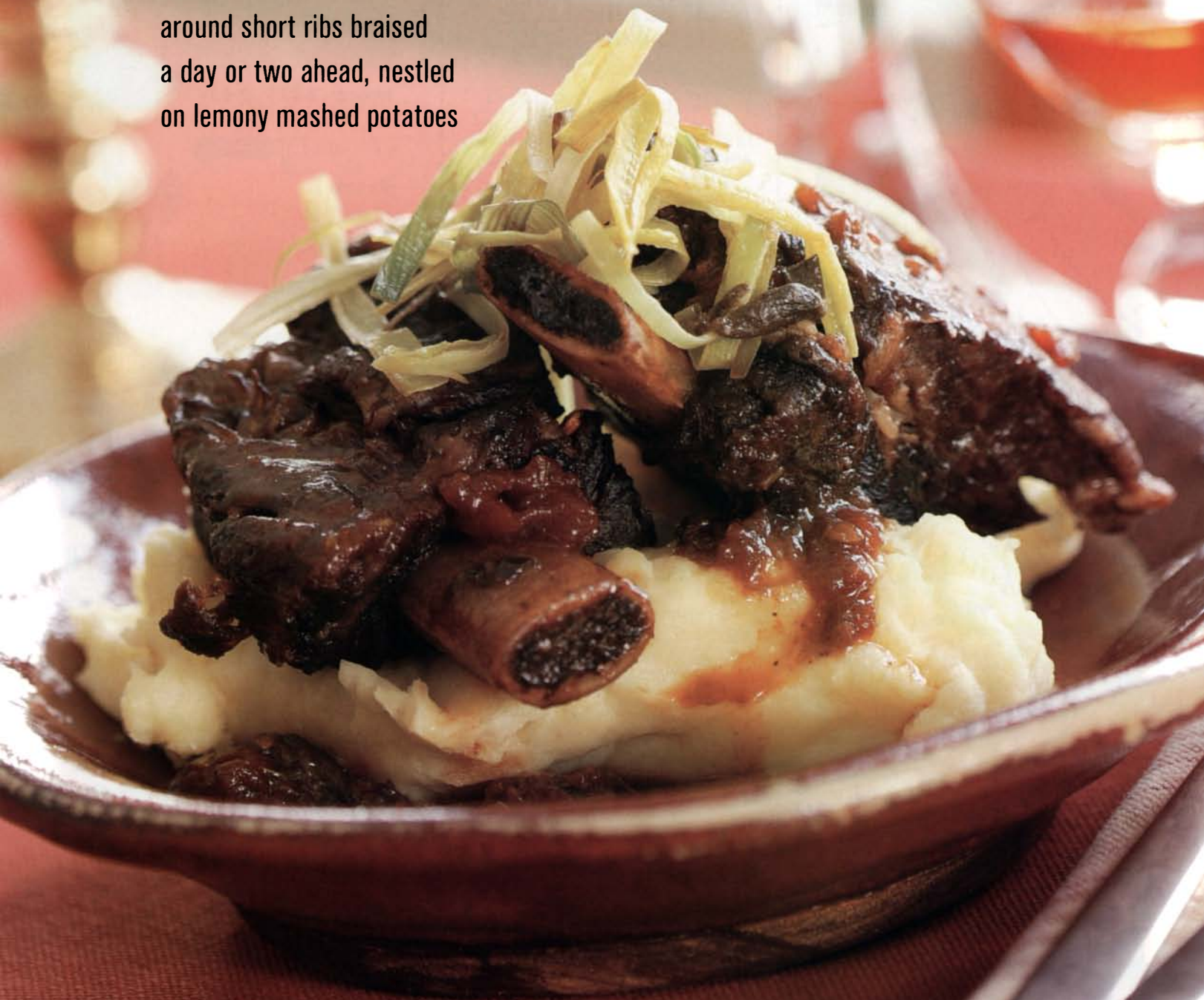


READER SERVICE NO. 99

Dinner with friends

Short Ribs for a Relaxed Menu

Center an autumn dinner party around short ribs braised a day or two ahead, nestled on lemony mashed potatoes



Salty spiced pepitas pair
with a sparkler or crisp white
wine to start the fun



BY LESLIE REVSIN

While I love cooking for friends at any time of year, a nippy fall or winter night makes it especially easy. The season cries out for a meaty, warming braise full of deep, developed flavor, with aromas that beckon when friends walk in the door. What makes this kind of meal even better is that not only can it be cooked ahead, it actually should be. A day or two of resting in the refrigerator heightens and melds flavors—and makes things all the more relaxed for the cook.

Braised beef short ribs are the star of my homey, cool-weather menu. Fall-apart tender, they sit on a bed of mashed potatoes and are topped with a pretty sauté of julienned leeks. The ribs are first browned in a large stew pot and then simmered in a mix of



"The dishes in this menu can sit a short while in case your guests are running late," says Leslie Revsin.



The finale, a pear gratin
splashed with cream

Asian ingredients that include soy, ginger, and star anise. Once in the oven, the ribs braise to succulent tenderness and take on big flavor. Cooking and cooling the braise at least a day before serving helps flavors marry, and it makes degreasing easy.

My fall menu includes a few other dishes that can be done at least a little bit ahead, as you'll see from the timeline at far right. You can make the lemon-garlic mashed potatoes up to an hour ahead and keep them warm over a water bath. The leek topping for the braise can be sautéed ahead, too, and then briefly warmed. The pear gratin can be assembled a few hours ahead, and either slipped into a slow oven just as you sit down to dinner (be sure to check on it once or twice), or baked ahead and heated for 5 to 10 minutes at 325°F just before serving.

reader review

We asked a *Fine Cooking* reader to give this menu a real-world test-spin before publication. Here's what he reported:

"This menu was tons of fun. I especially liked the timetable. I was able to greet and visit with my guests, when normally, I'm in the kitchen frantically trying to get everything done. There was nothing that required a delicate touch or constant attention, and we couldn't believe how tender the ribs were—some of the best I've eaten—and everyone loved the leeks. Would I make this menu again? You bet!"

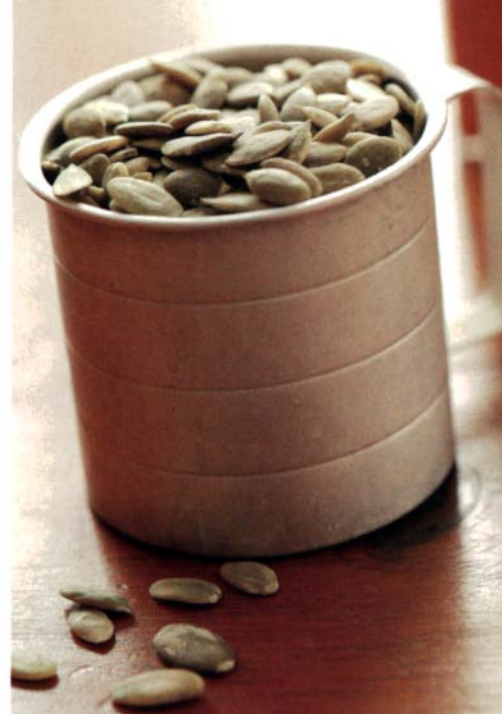
—Tom Bembinster
Frisco, Texas

Crunchy Roasted Pepitas

Yields 1 cup.

1 cup large raw pepitas
1 teaspoon olive oil
1½ teaspoons ground coriander
¾ teaspoon kosher salt
½ teaspoon dried dill
¼ teaspoon freshly ground black pepper
Pinch cayenne (optional)

Position a rack in the center of the oven and heat the oven to 325°F. Toss the seeds with the olive oil on a baking sheet large enough to hold them in a single layer. Spread in an even layer and roast the seeds in the oven, stirring occasionally, until golden, 13 to 15 minutes. Remove the pan from the oven and immediately toss the seeds with the coriander, salt, dill, pepper, and cayenne, if using. Let cool for 10 minutes. Transfer to a small serving dish or two and serve. (If you're working ahead, refresh the pepitas for a minute or two in the oven before serving).



Pepitas, dark-green hulled pumpkin seeds, can be found at natural-foods stores and specialty stores. The seeds "pop" when toasted. Serve them slightly warm for the best flavor.

Mashed Potatoes with Lemon & Garlic

Serves six.

These mashed potatoes have a rustic feel, yet the lemon and garlic make them special enough for company.

3½ pounds Yukon Gold potatoes, peeled and cut into 1- to 1½-inch chunks
11 tablespoons unsalted butter
4 teaspoons minced garlic
1¼ cups milk; more as needed
1½ teaspoons finely grated lemon zest
Kosher salt
Freshly ground black or white pepper

Put the potatoes in a large pot of salted water. Bring to a low boil and cook until the potatoes are tender when pierced with a skewer, 15 to 20 minutes.

Meanwhile, in a medium saucepan, melt 1 tablespoon of the butter over medium-low heat. Add the garlic and cook, stirring frequently, until it has softened, 1 to 2 minutes. Add the milk,

the remaining 10 tablespoons butter, and the lemon zest. When the butter has melted, season the mixture well with 1½ to 1¾ teaspoons salt. Keep the mixture warm while the potatoes continue cooking.

When the potatoes are done, drain them and return them to the pot in which they were cooked, set over low heat. Stir the potatoes to dry them until they just start to stick to the pot, about 30 seconds. Gradually add the warm milk mixture to the potatoes as you mash with a potato masher; if they're dry, add up to ¼ cup more milk. Season the potatoes to taste with salt and pepper and serve. (If you're working ahead, set the potatoes over a warm water bath, drizzle them with a few tablespoons milk, and cover loosely with foil. Just before serving, stir well.)

Asian-Style Beef Short Ribs with Julienned Leeks

Serves six.

Although I usually season short ribs with salt as well as pepper before browning them, you won't need salt here. The soy sauce seasons the ribs well and produces an intense sauce that's balanced by the mashed potatoes with which they're served. Star anise is a whole star-shaped spice; for more information, see *From Our Test Kitchen*, p. 86.

1½ cups drained canned whole tomatoes, coarsely chopped
½ cup soy sauce
½ cup fino sherry, dry white wine, or dry vermouth
2 tablespoons light brown sugar
4 whole star anise
6 to 6½ pounds beef short ribs on the bone (each 3 to 4 inches long)
Freshly ground black pepper
1½ tablespoons vegetable oil; more as needed
6 cloves garlic, smashed and peeled
1-inch piece fresh ginger (about 1 ounce), peeled and cut into 8 slices
6 large scallions (white and green parts), cut into 2-inch lengths
1 tablespoon unsalted butter
3 medium leeks (white and light green parts), cut into 2-inch-long julienne strips (2 to 2½ cups), rinsed, and dried well
Kosher salt

Position a rack in the center of the oven and heat the oven to 325°F. Put the tomatoes, ⅔ cup water, the soy sauce, sherry, and brown sugar in a bowl and stir. Add the star anise.

Pat the short ribs dry with paper towels and season them with pepper. In an ovenproof pot that's large enough to hold all the ribs in no more than two layers, heat the oil over medium-high heat. Put as many ribs in the pot as will fit without crowding and brown them on all sides, about 2 minutes per side. Transfer to a platter. Brown the rest of the ribs, adding more oil if needed, and transfer to the platter.

Pour off the fat from the pan, reduce the heat to low, and add the garlic, ginger, and scallions, stirring and pressing them against the pot, for 1 to 2 minutes to bring out their flavor. Return the ribs to the pot and pour the tomato and soy sauce mixture over them. Bring to a

simmer and cover. Transfer the pot to the oven and braise the ribs, lifting and turning them about every half hour, until the meat is very tender and starts to fall off the bone when pulled with a fork, 2½ to 3 hours.

Transfer the ribs to a serving platter (or if you're working ahead, transfer them to a baking dish; refrigerate, covered, when cool). Pick out and discard the ginger and star anise from the pot and pour the remaining sauce into a large, clear measuring cup. When the fat rises to the surface, after about 5 minutes, spoon it off and discard. (Or, if you're working ahead, cool the sauce in the pot, refrigerate it, and skim the solid fat off the top. When it's time to reheat the ribs, return them to the pot and heat gently in the oven.)

Meanwhile, melt the butter in a large skillet over medium-high heat. Add the leeks and cook, stirring frequently, until they begin to brown, 3 to 5 minutes. Reduce the heat to medium low and continue cooking, stirring frequently, until tender, about 3 to 5 minutes. Season with salt and pepper to taste.

Reheat the sauce, season generously with pepper and more salt, if you like, and pour it over the ribs. Scatter the leeks over the top and serve.



A sauté of leeks can be cooked a bit ahead and then warmed gently....

...just before you use them as the delicious garnish for the ribs.



a timetable for easy entertaining

Up to four days ahead

Order the short ribs, if necessary.

Up to two days ahead

Braise the short ribs and refrigerate.

One day ahead

Cut, wash, and dry the leeks; roll in damp paper towels and seal with plastic wrap; refrigerate.

That afternoon

Assemble and bake the pear gratin.

Roast and season the pepitas.

An hour and a half before serving

Remove the braised ribs from the refrigerator.

Sauté the leeks; set aside.

Make the potatoes and set them over a warm water bath, tented with foil.

Half an hour before serving

Heat the oven.

Refresh the pepitas.

Reheat the ribs.

Just before serving

Reheat the gratin.



A pear gratin is a warm finale to a homey meal. If there are any leftovers, let them come fully to room temperature first, and then heat them in the oven for a few minutes to warm them through.

Pear & Hazelnut Gratin

Serves six.

Look for ginger preserves in the jelly section of a well-stocked supermarket, or order them by mail (see *Where to Buy It*, p. 90). You can substitute apricot preserves for the ginger if you like. For sources for gratin dishes, see p. 90.

- ¼ cup plus 1 tablespoon granulated sugar**
- ¼ cup ginger preserves, at room temperature**
- 1¼ teaspoons finely grated orange zest**
- Pinch salt**
- ½ cup whole unblanched hazelnuts**
- ½ cup fresh white breadcrumbs**
- 6 tablespoons cold unsalted butter, cut into cubes**
- 1 tablespoon fresh lemon juice**
- 2 pounds firm but ripe Bosc pears (about 4)**
- ¾ cup light or heavy cream**

Position a rack in the lower third of the oven and heat the oven to 400°F. Butter the bottom and sides of six 6-inch (8-ounce) gratin dishes (or one shallow 1½-quart gratin dish or baking pan).

In a small bowl, combine 1 tablespoon of the sugar with the ginger preserves, orange zest, and salt. Stir well.

Put the hazelnuts in a food processor and process until they're coarsely chopped. Add the breadcrumbs and the

remaining ¼ cup sugar and pulse four or five times to combine. Add the butter cubes and pulse until the mixture barely comes together, about 30 seconds; it should be a chunky, crumbly mixture. (By hand: Coarsely chop the hazelnuts and combine them with the bread crumbs and sugar. Cut in the butter cubes with a pastry cutter or two knives until chunky and crumbly but combined.)

Put the lemon juice in a large bowl. Peel the pears, cut them in half lengthwise, and spoon out the core (a melon baller works well). Cut the pears lengthwise into ¼-inch slices, put them in the bowl, and toss gently with the lemon juice. Add the ginger mixture and toss again to coat.

Pour the pears and juices into the prepared gratin dishes and spread evenly. Scatter the hazelnut mixture evenly on top.

Bake the gratins until the tops are browned, the juices are bubbling, and the pears are still intact but tender when pierced with a fork, 30 to 35 minutes for individual gratins (40 to 50 minutes for one large gratin). Let cool for 10 to 15 minutes before serving. Pass the cream separately in a pitcher for guests to drizzle over each serving.

Leslie Revsin's latest book is Come for Dinner: Memorable Meals to Share with Friends. ♦



wine choices

Start with a light white and move on to a full-bodied red

For sipping with the pepitas, try a crisp, unoaked white with a touch of fruit. Albariño, from the Rias Baixas region in northwest Spain, is a good choice, and the 2001 Vionta (\$15) is a good value. A light bubbly would also work; the nonvintage Ruggeri Prosecco Frizzante (\$12) from Italy is one of the best I've tasted recently.

The short ribs themselves call for a deeply flavored red with medium tannins. Try

the 2001 Penfolds Thomas Hyland Shiraz (\$14) or the 2001 d'Arenberg Footbolt Shiraz (\$18) from Australia. A Zinfandel with lip-smacking fruit would also work well. Two delicious choices would be the 2000 Frog's Leap Napa Valley (\$21) or the 2001 Bonny Doon Vineyard "Beastly Old Vines" Cardinal Zinfandel (\$18).

Tim Gaiser, a master sommelier, is a contributing editor to Fine Cooking.

braising is quick

if you choose the right cut



BY MOLLY STEVENS

Get tender beef, chicken, pork, or fish—and a flavorful sauce—all in one pan with this quick braising method

If I had to choose my favorite cooking technique—the one I absolutely couldn't do without—it would be braising. After all, this is the technique that gave us comfort food like pot roast and osso buco. Traditional braises are simple enough—just a slow simmer of meat and a flavorful liquid in a covered pot—but they can take a long time. Lately I've been inventing quick versions to satisfy my craving for the savor of a braised dish without the long cooking.

Choose naturally tender cuts and cook them on the stovetop. For these quick braises, I don't use the large, tough cuts that take hours of simmering to become tender. Instead, I look for smaller, more tender cuts that still have good savor, such as chicken thighs, boneless pork chops, sirloin tips, and thick fish fillets.

Another way that I shortcut the braising process is to avoid the oven and cook over the direct heat of a burner. I choose a



chicken with a crisp topping

Orange-Braised Chicken with Crisp Prosciutto

Serves four.

1 navel orange, scrubbed and dried
8 boneless skinless chicken thighs (about 1½ pounds), rinsed and patted dry
Kosher salt and freshly ground black pepper
All-purpose flour for dredging
2 tablespoons olive oil
2 thin slices domestic prosciutto (about 1 ounce), cut into strips ¼ inch wide
½ cup thinly sliced shallots (3 to 4 large)
1 teaspoon coriander seeds, crushed
¼ teaspoon crushed red chile flakes
3 tablespoons white-wine vinegar
¾ cup homemade or low-salt canned chicken broth
1 bay leaf

Cut the orange in half. Squeeze one half (to get about ¼ cup juice) and discard the rind. Slice the other half into ¼-inch half moons.

Unroll the chicken thighs and remove any large pieces of fat. Roll the thighs back up and season with salt and pepper. Dredge each thigh in flour, shaking to get rid of the excess.

Heat the oil in a large skillet over medium-high heat. When the oil is shimmering, add the prosciutto and cook, stirring occasionally, until browned and crisp, 1 to 2 minutes. Transfer with a slotted spoon to a plate lined with paper towels. Working in two batches, brown the thighs, starting seam side down to help them hold their shape. After the bottom is nicely browned (about 3 minutes), flip and brown the other side; it's all right if the thighs start to unfurl. Transfer the chicken to a plate.

Add the shallots to the pan, reduce the heat to medium, and stir in the coriander and chile flakes. Stir in the orange slices and cook until the shallots begin to soften and color, 3 to 4 minutes. Pour in the vinegar, scraping up any browned bits, and boil until the pan is practically dry. Add the broth and reserved orange juice and return to a boil. Return the thighs and any accumulated juices to the pan. Tuck the bay leaf into the pan, cover tightly with a lid or foil, and reduce the heat to a gentle simmer. Cook, turning the thighs once after 10 minutes, until they're cooked through and tender, 25 to 30 minutes total. Taste the sauce for salt and pepper; discard the bay leaf. Serve immediately, garnished with the crisped prosciutto.

Serving suggestion: Serve with creamy polenta or rice.

pan that holds the ingredients snugly (see the note on pan size on p. 54)—this helps everything stay moist as the braise cooks and concentrates all the flavors.

In most other ways, these braises are similar to their traditional counterparts. After browning the meat, I sauté fragrant aromatics, such as shallots or onions, to give the dishes a good flavor base. I deglaze the aromatics with an acidic liquid, such as wine, vinegar, or citrus, which helps balance the braise's rich, browned

flavor. I then often add a little chicken broth or some other mild liquid to finish cooking the meat.

As you try your hand at these quick braises, I encourage you to come up with your own flavor combinations based on your tastes and your pantry. Begin with an aromatic ingredient like garlic, onion, or shallot, and then stick with one or two other main flavors. Don't make it too complicated—think of flavors that pair nicely and build on that.

Stovetop braising in four steps



Sear the meat for a dark, browned exterior, which will give the braise a rich, intense flavor.



Deglaze the aromatics with a lively acidic liquid. Scrape the pan with a wooden spoon to loosen any browned bits.



Simmer the meat and its juices with the braising liquid and the aromatics. Simmer gently, covered, until tender.



Reduce the braising liquid (after removing the meat) to a rich, saucy consistency.

Pork Chops with Sweet Onions, Capers & Vermouth

Serves four.

Italian home cooks have long used bouillon cubes to add flavor to quick dishes. Crush the cube with the side of a chef's knife so it dissolves readily.

- 4 boneless pork chops, 1 to 1½ inches thick, rinsed and dried**
- Kosher salt and freshly ground black pepper**
- ⅓ cup all-purpose flour for dredging**
- 1 tablespoon olive oil**
- 2 tablespoons unsalted butter**
- 1 large sweet onion, thinly sliced**
- ½ cup dry vermouth**
- 1 chicken bouillon cube, crushed**
- 2 tablespoons capers, rinsed and drained**
- 2 tablespoons cream**
- 2 tablespoons chopped fresh flat-leaf parsley**

Season the chops with salt and pepper. Dredge them lightly in the flour, shaking off any excess. Heat the oil and 1 tablespoon of the butter in a large skillet over medium-high heat. Sear the chops, turning once, until just lightly browned, about 2 minutes per side; transfer to a plate. Add the remaining butter to the pan, along with the onion; cook, stirring, until the onion is barely tender and golden, 3 to 4 minutes. Add the vermouth and ¼ cup water. Simmer until the liquid is

reduced to about ¼ cup, about 3 minutes. Stir in the bouillon cube and capers. Return the chops to the pan, settling them into the onions. Reduce the heat to a gentle simmer and cover tightly with a lid or foil. After 1 minute, check to see that the liquid is at a slow simmer; adjust the heat as needed. Continue to cook for another 7 minutes, turn the chops, and cook until just barely pink inside and firm to the touch (145° to 155°F), another 4 to 5 minutes.

Transfer the chops to a plate and cover loosely. Turn the heat to high, bring the liquid to a boil, stir, and add the cream. Boil, stirring occasionally, until reduced by about half to a saucy consistency, about 1 to 2 minutes. Taste for salt and pepper. Stir any accumulated pork juices into the sauce. Serve the chops topped with the sauce and sprinkled with the parsley.

Serving suggestion: Serve with buttered egg noodles.



moist, tender pork chops



slow-cooked flavor fast

Picking the perfect pan for searing & braising:

Ideally, you want to choose a pan for these recipes that will hold all the pieces of meat, chicken, or fish in a snug but not overlapping layer. A deep 10- or 12-inch skillet (2½ to 4 inches deep) is usually perfect. If it comes with a lid, great; otherwise, use foil. But if the pan is just right for braising, it might be too tight for searing all the meat at once—the pieces need some elbow room while searing or they'll steam rather than brown. For these recipes, I find that the beef and chicken need to be seared in batches, but I can usually get away with searing the halibut and pork all at once.

Beer-Braised Sirloin Tips with Mushroom Sauce

Serves four.

Sirloin tips are a great choice for a quick braise, as they're full of flavor and will have a pleasantly chewy texture after 20 minutes of cooking (further cooking would toughen them). Some grocers mistakenly label tri-tip steak as sirloin tips. You'll recognize real sirloin tips (also called loin flap meat) by the marbling. If the cut looks lean, ask your butcher if it's truly loin flap meat.

1 teaspoon dry mustard
1 teaspoon light brown sugar
½ teaspoon dried thyme leaves, crushed
½ teaspoon ground ginger
½ teaspoon sweet paprika
Kosher salt
1½ pounds sirloin tip steaks,
¾ to 1 inch thick

½ pound fresh mushrooms,
preferably a mix of half shiitakes
and half cremini
2 tablespoons olive oil or
vegetable oil
2 tablespoons unsalted butter
4 scallions, thinly sliced, white and
light green parts separated from
dark green parts (save both)
1 cup dark ale or porter beer
(I like Beck's Dark)
2 teaspoons Worcestershire sauce

Mix the mustard, brown sugar, thyme, ginger, paprika, and 1 teaspoon salt in a small bowl until well combined. Coat both sides of the steaks with the spice mix.

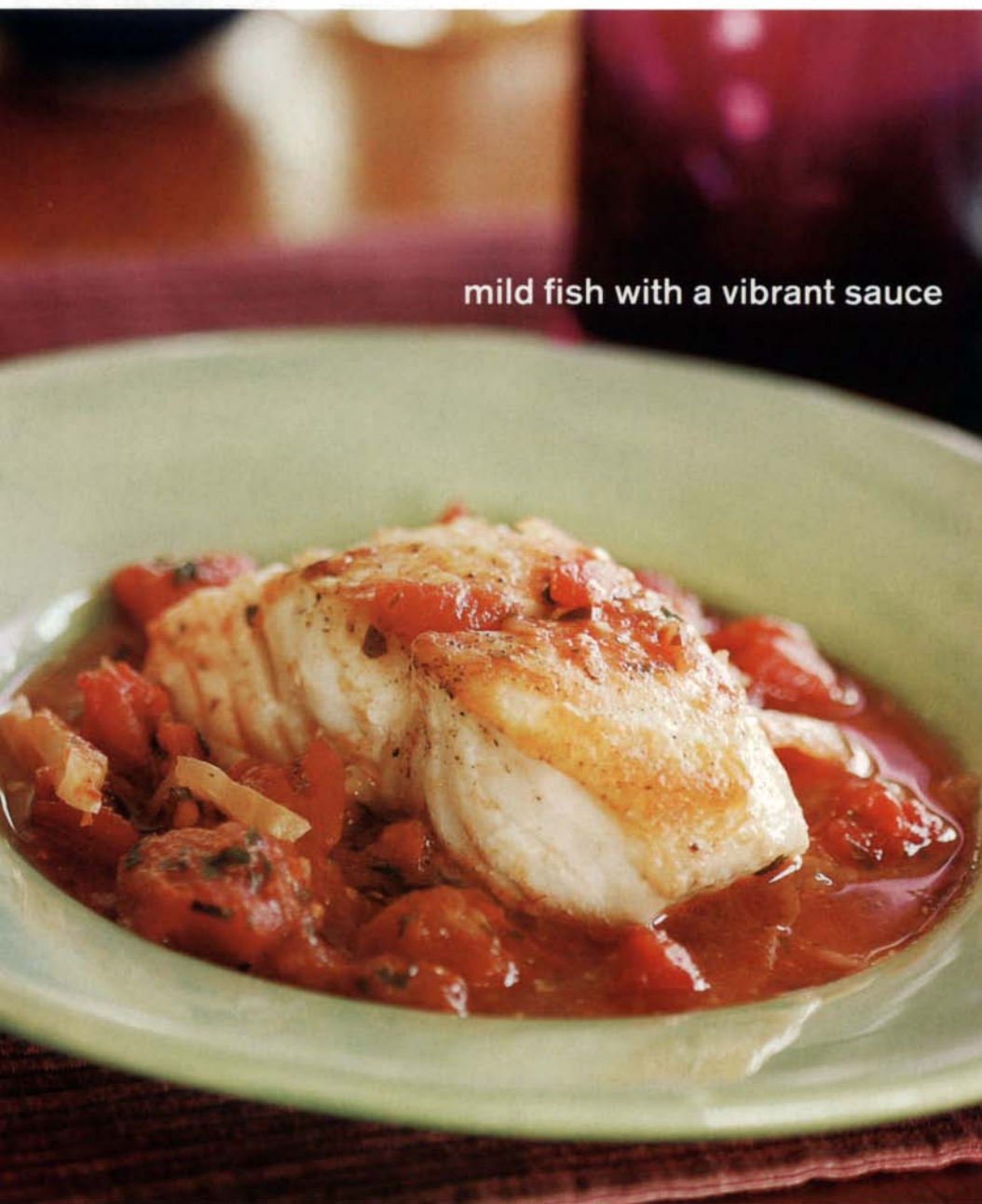
Remove and discard the stems from the shiitakes, if using, and trim the stem ends from the cremini. Wipe all the mushrooms clean and slice them ¼ inch thick.

Heat the oil in a large skillet over medium-high heat. When the oil is shimmering, add half the steaks and sear them until nicely browned, 2 to 3 minutes per side (the steaks will brown quickly because of the sugar in the spice mix). Transfer to a plate and repeat with the remaining steaks.

Reduce the heat to medium, add 1 tablespoon of the butter to the pan, and let it melt. Add the mushrooms, the scallion whites, and ¼ teaspoon salt and cook, stirring occasionally with a wooden spoon, until the mushrooms soften and brown, 4 to 6 minutes. Pour in the beer and Worcestershire. Scrape the bottom of the pan with the spoon, raise the heat to medium high, bring to a boil, and cook, uncovered, until the liquid is reduced by half, about 4 minutes. Return the steaks and any accumulated juices to the pan, cover tightly with a lid or foil, and reduce the heat to a low simmer. Braise, turning the steaks after 8 minutes, until tender and just cooked through (they should be easy to slice with a paring knife), about 16 minutes total. Transfer the steaks to a cutting board and slice them thinly. Cut the remaining 1 tablespoon butter into four pieces and swirl them into the sauce. Stir in the scallion greens and taste for seasoning. Serve the steak slices topped with the sauce.

Serving suggestion: Serve with buttery mashed potatoes.

While these stovetop braises simmer, you'll have just enough time to make a side dish of rice or pasta.



mild fish with a vibrant sauce

Halibut Braised in a Tomato-Fennel Broth

Serves four.

The season for Atlantic and Pacific halibut runs from around April to December. If you can't find halibut at your local fishmonger, try another thick, mild whitefish like cod, haddock, or even monkfish.

1½ pounds skin-on halibut fillet, cut into four even portions, rinsed, and dried
Kosher salt and freshly ground black pepper
3 tablespoons olive oil
1 bulb fennel, trimmed, quartered, cored, and thinly sliced lengthwise
2 cloves garlic, minced
½ cup dry white wine (like Sauvignon Blanc)
14 ½-ounce can diced tomatoes, with their juices
3 tablespoons chopped fresh basil or flat-leaf parsley

Season the fillets with salt and pepper. Heat 2 tablespoons of the olive oil in a large skillet over medium-high heat. When it shimmers, add the fillets, skin side up, and sear until just golden brown, about 4 minutes. Flip and sear the skin side for 4 minutes. Transfer the fillets to a plate; if the skin sticks to the pan, discard it.

Add the remaining 1 tablespoon oil and the sliced fennel to the pan, season with salt and pepper, and cook, stirring occasionally, until softened somewhat and browned in spots, about 4 minutes. Stir in the garlic and cook for 1 minute. Pour in the wine, immediately cover the pan tightly with a lid or foil, reduce the heat to medium, and simmer briskly until the fennel is tender, about 8 minutes. (Check halfway through; if the fennel is dry, add 2 to 3 tablespoons water). Stir in the tomatoes and their juices, ½ cup water, and 2 tablespoons of the herbs. Cover and simmer for another 5 minutes. Taste the broth for salt and pepper.

Return the halibut to the pan, settling the pieces skin side down into the broth, and pouring over any accumulated juices. Cover tightly and simmer until the halibut is cooked through, about 4 minutes. Carefully lift out the halibut; taste the sauce and season if necessary. Serve the fish in shallow bowls with the sauce spooned over and around it. Garnish with the remaining 1 tablespoon herbs.

Serving suggestion: Serve over linguine or orzo tossed with herbs and olive oil.

Molly Stevens, a contributing editor to *Fine Cooking*, is the author of a forthcoming book on braising. ♦

BY ARLENE JACOBS

Swiss Chard

You might not realize how easy it is to turn those colorful bunches of Swiss chard leaves you see in the produce aisle into delicious weeknight side dishes. Swiss chard is a lot like spinach, only slightly sturdier, so I use an easy three-step method to soften its texture slightly. First I remove the stem and cut the leaves into manageable pieces. I sauté the leaves quickly in a little oil until they wilt, and then I cover them to steam briefly. I add a flavorful aromatic like garlic, along with a bit of salt and red chile flakes, and I have a side dish that I can serve with everything from roasted chicken to steamed fish.

This basic method is plenty satisfying, but Swiss chard is so versatile that I often add different flavors to it to match my mood and the other food I'm serving for dinner. These flavor additions consist of a few pantry ingredients that you can quickly prepare before sautéing the chard. Just pick your favorite flavors, get them ready to go, and follow the basic cooking method. Be sure to read both the recipe and the flavor addition before starting so you'll know when to make the additions and, in some cases, substitutions to the basic recipe.

Follow this basic method...

Sautéed Swiss Chard

Serves four.

2 pounds Swiss chard (from about 2 bunches)
2 tablespoons extra-virgin olive oil
2 teaspoons finely chopped garlic (from about 4 cloves)
Kosher salt
Pinch crushed red chile flakes

Fill a sink with cold water and wash the Swiss chard to remove any grit. Transfer to paper towels and let dry for a couple of minutes (it's fine if a little water clings to the leaves).

1. Remove the thick part of each stem by cutting a V-shaped notch partway into the leaf. Split each leaf in half lengthwise by slicing down the center rib. Stack the halved leaves (in batches if necessary) and cut

them in half crosswise to get 4- to 6-inch pieces.

2. Heat the oil in a large skillet over medium-high heat for 1 minute. Working in batches, pile the Swiss chard into the pan, turning and tossing gently until the leaves begin to wilt and turn glossy. Add a new batch of leaves as the previous batch wilts and makes room for more.

3. When all the chard is wilted, sprinkle in the garlic and a little salt and toss well. Lower the heat to medium low, cover, and cook for 4 minutes. Remove the lid, raise the heat to high, add the chile flakes, and continue to cook for 2 minutes so that much of the liquid evaporates; the leaves should be tender but not overly soft. Serve immediately.



Sautés



...and give it a twist with a flavor addition

SLIVERED ALMONDS & BROWNED BUTTER

2 tablespoons unsalted butter
1/3 cup slivered almonds
1 teaspoon fresh lemon juice
2 tablespoons finely chopped shallots

In a small sauté pan or saucepan, melt the butter over medium heat. Add the almonds, reduce the heat to medium low, and cook, stirring often, until the nuts are golden and the milk solids in the butter turn a nutty brown. Remove from the heat and stir in the lemon juice. Keep warm.

Make the basic sautéed Swiss chard, replacing the garlic in the recipe with the shallots. Sprinkle the almonds and butter over the finished chard and serve immediately.

SUN-DRIED TOMATOES & FETA

6 oil-packed sun-dried tomato halves, drained and cut into thin strips
1/3 cup feta cheese, crumbled
1/2 teaspoon lightly chopped fresh thyme leaves

Combine the sun-dried tomatoes, feta, and thyme in a bowl. Make the basic sautéed Swiss chard, add the feta mixture at the end, toss, and serve immediately.



ASIAN-STYLE WITH GINGER & PEANUTS

1 tablespoon minced fresh ginger
1/2 red bell pepper, cut into very thin strips
1 teaspoon granulated sugar
1/4 cup unsalted roasted shelled peanuts, coarsely chopped

Make the basic sautéed Swiss chard, but add the ginger, red bell pepper, and sugar at the same time as the garlic. At the end, sprinkle with the peanuts and serve immediately.

GREMOLATA (LEMON-GARLIC)

2 teaspoons finely grated lemon zest (from about 1 lemon)
1 small clove garlic, very finely chopped
2 tablespoons minced fresh flat-leaf parsley

Combine the lemon zest, garlic, and parsley in a bowl. Make the

basic sautéed Swiss chard, add the mixture (called gremolata) at the end, toss, and serve immediately.

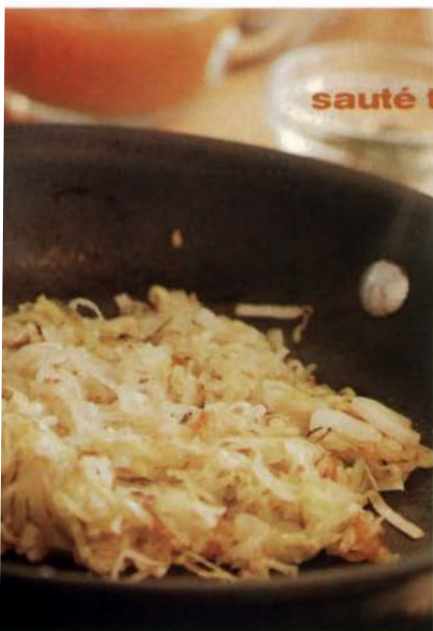
ANCHOVIES, PARMESAN & BREADCRUMBS

6 anchovy fillets, drained and minced
1/3 cup freshly grated Parmigiano Reggiano
1/2 cup fresh breadcrumbs, toasted

Make the basic sautéed Swiss chard. Add the anchovies and Parmigiano at the end and toss. Sprinkle with the toasted breadcrumbs and serve immediately.

Arlene Jacobs is a freelance food writer and a chef-instructor at the French Culinary Institute in New York City. ♦

Vegetable Gratins



sauté the aromatics

to concentrate their flavor. Leeks, garlic, onions, shallots—even apples taste richer and sweeter after browning.

add flavorful liquids

like apple cider or sherry to the sauté pan, along with broth and cream, to deglaze the aromatics and infuse the liquids.



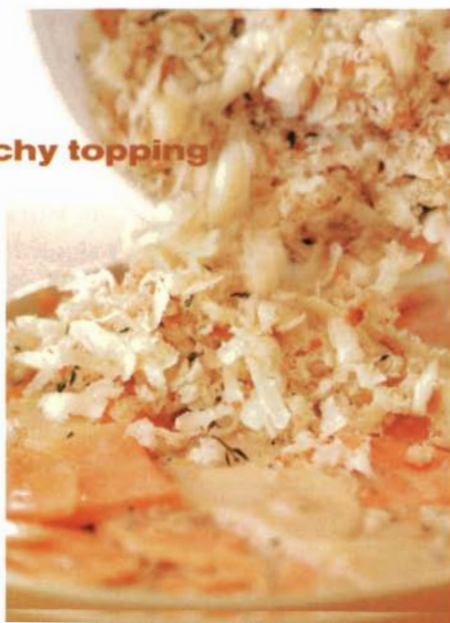
include potatoes

in the mix of vegetables to add structure to the gratin; use your hands to toss the vegetables with the aromatics, liquids, and cheese.



make a crunchy topping

of coarse bread crumbs (use a rustic loaf), melted butter, and a little more cheese.



Equally at home with the Thanksgiving turkey or sautéed pork chops, this sweet butternut-apple gratin can take a spicy turn if you slip in a bit of sliced turnip.

on the Side



BY SUSIE MIDDLETON

Having a versatile side dish like a vegetable gratin in your repertoire is handy this time of year. When you dress up fall vegetables with lots of flavorful ingredients and bake them with a golden crumb topping, suddenly you've got something special. A gratin is the perfect thing to serve with a nice rib roast, and it's a natural for Thanksgiving—you can pretty much rest assured that everyone from Uncle Harry to Cousin Carlotta will love it. And with a big salad, a gratin makes a good Sunday night supper, too.

To make a gratin that really is that good, you need to remember a few tips. Baking vegetables (unlike roasting them) isn't necessarily the greatest way to draw out their flavor, so if you're going to pack them tightly into a casserole, you've got to add flavor. First, sauté aromatic ingredients like garlic and onions to bring out their sweetness. Next, deglaze the sauté pan to infuse your liquids with the flavor of the sautéed aromatics. Then spike the liquid with even more

Butternut Squash, Apple, Leek & Potato Gratin with a Cheddar Crust

Serves eight as a side dish.

FOR THE TOPPING:

1½ cups coarse fresh breadcrumbs (from an airy, crusty loaf like ciabatta)

2 tablespoons unsalted butter, melted

Kosher salt

3 ounces (¾ cup) grated sharp Cheddar

1 teaspoon fresh thyme leaves

FOR THE GRATIN:

¼ cup unsalted butter, plus ½ teaspoon for the dish

2 cups sliced leeks (white and light green parts of 3 medium leeks), thoroughly washed

Kosher salt

¾ cup plus 3 tablespoons apple cider

½ cup plus 3 tablespoons heavy cream

2 teaspoons chopped fresh thyme leaves

Freshly ground black pepper

2 crisp, firm apples, such as Golden Delicious or Braeburn (about 14 ounces total), peeled, cored, and thinly sliced

12 ounces butternut squash from the neck

2 medium Yukon Gold potatoes (12 ounces total)

Make the topping: Combine the crumbs, melted butter, and a pinch of salt in a bowl. Mix in the Cheddar and thyme.

Prepare the gratin: Heat the oven to 350°F. Rub a shallow 2-quart gratin dish with ½ teaspoon of the butter.

Cook the leeks: Melt the 2 tablespoons butter in a small (preferably non-stick) saucepan over medium heat. Add the leeks and a big pinch of salt. Cook, stirring frequently, until well softened

and lightly browned (the pan will be dry), 10 to 15 minutes. Add ⅔ cup of the cider and simmer for 2 minutes to reduce it slightly. Add ½ cup of the cream, the chopped thyme, a pinch of salt, a few grinds of pepper, and stir well; set aside.

Cook the apples: In a large nonstick skillet, melt the remaining 2 tablespoons butter over medium heat. Turn the heat to medium high, add the apple slices, and cook, gently flipping and stirring, until most of the slices are browned and limp but not falling apart, about 10 minutes. Add the remaining 3 tablespoons cream and 3 tablespoons cider. Stir and let the liquids reduce slightly for a few seconds; remove from the heat.

Assemble and bake the gratin: Peel the squash neck, cut it into quarters lengthwise, and cut them across into thin slices. Peel the potatoes, cut them in half, and cut them across into thin slices. In a large bowl, combine the squash slices, the potato slices, the leek mixture, the apple mixture (scrape the pans well), and a scant 2 teaspoons salt. Using a rubber spatula, mix gently but thoroughly. Scrape the mixture into the prepared gratin dish, smoothing and pressing until evenly distributed. Cover with the breadcrumb topping.

Bake until the crust is deep golden brown, the juices around the edges have subsided, and the crust is dark brown around the edges, about 1 hour. Let rest for 15 to 20 minutes before serving.

flavor by mixing in fresh herbs or bold-flavored ingredients such as mustard or horseradish.

The liquids you choose can also boost the flavor of your gratin. I like a combination of chicken broth and a little heavy cream. Cream is a great flavor carrier, so even if you decide to cut back on the quantity (and use more broth to compensate), don't be tempted to leave it out altogether. For a little more interest, I sometimes spike the broth and cream with apple cider, dry sherry, or another dry wine.

The other secret to a successful fall gratin is using a little bit of potato. I find that gratins made with all squash or all sweet potato (or even a combination of root vegetables) lack structure without the potato, which holds together well when cooked and adds a bit of starch to the cooking liquid. Finally, don't forget the buttery crumb topping for the crunchy contrast.

Sweet Potato-Russet Potato Gratin with Horseradish & a Dijon Crust

Serves eight as a side dish.

FOR THE TOPPING:

- 1½ cups coarse fresh breadcrumbs (from an airy, crusty loaf like ciabatta)**
- 2 tablespoons unsalted butter, melted**
- Kosher salt**
- 1 tablespoon Dijon mustard**
- 2 tablespoons grated Parmigiano Reggiano**
- 2 teaspoons chopped fresh flat-leaf parsley**

FOR THE GRATIN:

- 2 tablespoons unsalted butter, plus ½ teaspoon for the dish**
- 1 cup thinly sliced shallots (from 6 to 7 large)**
- Kosher salt**
- ⅔ cup heavy cream**
- ⅔ cup homemade or low-salt canned chicken broth**
- 2 tablespoons prepared horseradish**
- Freshly ground black pepper**
- 1 russet potato (12 ounces)**
- 1 sweet potato (12 ounces)**
- ⅓ cup grated Parmigiano Reggiano**

Make the topping: Combine the breadcrumbs, melted butter, and a pinch of salt in a bowl. Mix in the mustard and then the Parmigiano and parsley.

Prepare the gratin: Heat the oven to 350°F. Rub

a shallow 2-quart gratin dish with ½ teaspoon of the butter. Melt the 2 tablespoons butter in a small saucepan over medium heat. Add the shallots and a big pinch of salt; cook, stirring frequently, until softened, limp, and somewhat golden. Whisk together the cream, broth, and horseradish; add to the shallots. Season with salt and pepper, stir to combine, and take off the heat.

Assemble and bake the gratin: Peel the potato and sweet potato, cut each in half lengthwise, and slice each across into thin half moons. In a large bowl, combine the potato and sweet potato slices, 2 teaspoons salt, the Parmigiano, and the shallot cream. With a rubber spatula, mix gently but thoroughly and scrape into the prepared gratin dish, smoothing and pressing until evenly distributed. Cover with the breadcrumb topping.

Bake until the crust is deep golden brown, the juices around the edges have subsided, and the potatoes are tender when pierced with a fork, about 1 hour. Let rest for 15 to 20 minutes before serving.



A kick of horseradish and mustard makes this gratin a perfect foil to baked ham or a rib roast.

Make-ahead tips

If you don't want to make the entire gratin all at once, you can do several things ahead. The aromatic ingredients can be chopped and cooked, and the liquids can be combined and held in the refrigerator for several hours. You can also make your breadcrumbs and grate your cheese a day ahead. If you want to assemble the whole dish a few hours ahead, just be sure that the cooked components are completely cooled to room temperature before mixing with the vegetables. Refrigerate the assembled gratin without the topping and remove it 45 minutes before baking to get it closer to room temperature. If you've held the gratin for several hours, sprinkle an extra tablespoon or two of chicken broth across the top. Just before popping it in the oven, make the crumb topping and put it on.

Red Potato, Cabbage, Bacon & Gruyère Gratin

Serves eight as a side dish.

FOR THE TOPPING:

4 strips thick-cut bacon, diced
1½ cups fresh coarse breadcrumbs (from an airy, crusty loaf like ciabatta)
2 tablespoons unsalted butter, melted
Kosher salt

FOR THE GRATIN:

3 tablespoons unsalted butter, plus ½ teaspoon for the dish
10 ounces Savoy cabbage, chopped (about 5 cups of roughly ¾-inch pieces)
Kosher salt and freshly ground black pepper
1 heaping tablespoon minced garlic
¾ cup homemade or low-salt chicken broth
½ cup heavy cream
1¼ pounds red potatoes (4 medium), unpeeled
3 ounces grated Gruyère

Make the topping: In a large saucepan, cook the diced bacon over medium heat until very crisp. With a slotted spoon, transfer the bacon to a plate lined with paper towels. Pour the fat out of the skillet and reserve the skillet (don't clean it). Mix the breadcrumbs with the melted butter until well combined; add a pinch of salt and the bacon bits and set aside.

Prepare the gratin:

Heat the oven to 350°F. Rub a shallow 2-quart gratin dish with ½ teaspoon of the butter.

Over medium-low heat, melt the 3 tablespoons butter in the pan in which the bacon was cooked. Scrape the browned bits from the bottom of the pan as the butter melts. Add the cabbage and season with about ¼ teaspoon salt and some pepper. Turn the heat to medium and cook, stirring frequently, until the cabbage is wilted and beginning to brown, 4 to 5 minutes. Add the garlic, stir, and cook until fragrant, about 1 minute. Add the chicken broth and the cream, stir and scrape the pan, and remove from the heat.

Assemble and bake the gratin: Cut the potatoes in half lengthwise and slice the halves thinly. Put the potatoes in a large bowl with a scant 2 teaspoons kosher salt and a few grinds of pepper. Add the cabbage mixture, scraping the pan well. Add the Gruyère and, using a rubber spatula, mix gently and thoroughly. Scrape the mixture into the prepared gratin dish, smoothing and pressing until evenly distributed. Cover with the breadcrumb topping and bake until the top is well browned and the potatoes pull away from the edges and are just tender enough to poke through with a fork, about 1 hour. Let cool for 15 to 20 minutes before serving.

Reheating notes

Transfer any leftovers to a smaller ovenproof dish that's just big enough to hold them, taking care to keep the crust on top. Drizzle with a little chicken broth, cider, or milk and bake, uncovered, at 350°F until heated through, about 30 minutes.

Serve this hearty gratin with roasted chicken, sausages, or pork.



Susie Middleton is the editor of Fine Cooking. ♦

A Foolproof Method for Tarte Tatin

In my opinion, all homemade apple pies are good, but a tarte Tatin is a cut above the rest. It's an upside-down caramelized apple tart, with big, juicy chunks of apple—actual apple halves, in fact—and you get the addictively delicious flavor of caramel, cooked right into the apples, with a little more spooned on top. Although the crust of a tarte Tatin (pronounced tart ta-TAN) isn't the first thing you notice, it's an important foil for the apples, providing a buttery, flaky platform.

BY MARTHA HOLMBERG

(Continued on p. 65)



tips for getting the apples just right

1 The butter-sugar mixture will look sandy before the sugar melts completely. Just keep stirring gently to help it along.

2 The caramel will turn very glossy once the sugar has melted. For the best flavor, cook it until it's a deep mahogany color—a light caramel will make the tarte too sweet. The butter will pool on the top at this point; that's fine.

3 A wooden spoon helps hold the apples upright. Try to pack the apples as tightly as possible, but be careful not to let the caramel splash—it's extremely hot.

4 The apples must be flipped once the bottom half of each one has become tender and soaked with caramel. Use a fork to coax them over.

5 The apples will give off lots of juice, which blends with the caramel into a delicious mix. Pour off about a cup into another small pan to use for the extra apples.

6 Simmer a few extra apple halves in the apple-caramel so that they become tender and caramelized, too.

7 The apples will shrink as they get close to being done. With a fork or a spoon, scoot them so they're standing up straight and are tightly packed together, and then insert as many of the extra apple halves as you need to make a neat, tight arrangement.



a rustic crust, a daring flip

1 *The crust is supposed to look rustic, so there's no need for fussy crimping. When the apples have cooled to room temperature, drape the round of dough over them and just gently tuck the edges around the apples.*

2 *Getting the tarte flipped right side up doesn't take skill, just a bit of nerve. Let the baked tarte cool a few minutes before you do this so the juices aren't piping hot. Invert a serving plate on top of the skillet, hold the two together securely, and then flip the plate and the skillet over in one quick move.*

Pâte Brisée

Yields enough for one tarte tatin.

6¾ ounces (1½ cups) all-purpose flour
3 tablespoons granulated sugar
½ teaspoon kosher salt
2½ ounces (5 tablespoons) unsalted butter, cut into small cubes
1 large egg yolk
½ teaspoon pure vanilla extract
2 to 3 tablespoons cold water

Put the flour, sugar, and salt in a food processor and whirl to blend. Add the butter and pulse until the mixture looks like fine meal. In a cup or small bowl, whisk together the egg yolk, the vanilla, and 2 tablespoons of the water. Add this to the flour and butter and pulse for a few seconds, just long enough to let the dough pull together; add a little more water if needed. Dump the dough onto a lightly floured surface and work it with the heel of your hand, pushing it away from you and then gathering it up with a dough scraper, until the dough is very pliable. Press the dough into a ball, cover with plastic wrap, and chill until firm, 15 to 30 minutes.



Tarte Tatin is like a caramel apple for grownups—sweet but with an edge. A dollop of crème fraîche or a scoop of vanilla ice cream makes an excellent counterpoint.

I learned to make tarte Tatin when I went to cooking school in France, and I've been enjoying making it ever since, teaching it in cooking classes and making it for dinner guests.

Tarte Tatin is wonderful to serve to guests because either they know it and adore it, or they've never heard of it before and they fall in love with it right at your dinner table.

It isn't hard to make, but it isn't the easiest dessert to make, either. Caramelizing the apples takes some time—half an hour or so for the batch—and each time you make it, the apples behave just a little bit differently, giving off more or less juice depending on the season and the variety.

Frankly, I've never been able to figure out which season and which variety of apple works best—I just pick an apple and go for it, because the method that I've developed over the years handles the two main challenges presented by fickle apples: too much shrinkage, which would make your tarte look slumpy, and too much caramel, which would make the final tarte soggy and too sweet.

Here's what I do to handle the challenges: During the cooking process, I pour off some of the apple juice and caramel mixture from the skillet into a separate pan, in which I simmer some extra apple halves so that they get caramelized also. I then insert those extra apples into the gaps that form as the apples in the skillet shrink and collapse, making the whole formation really pretty, with concentric circles of plump, shiny apples. I keep cooking the leftover caramel so that it gets thick and syrupy, and then I use it to brush onto the finished tarte and to pass as a sauce.

Classic Tarte Tatin

Serves eight to ten.

A good time to make your pastry is while the apples are cooking.

5 to 6 pounds tart apples (I like Braeburns, Jonathans, Honeycrisps, Jonagolds, or Fujis)

7 tablespoons unsalted butter

$\frac{3}{4}$ cup granulated sugar

$\frac{1}{8}$ teaspoon kosher salt

**Pâte Brisée (recipe at far left), chilled
Crème fraîche or vanilla ice cream
for serving**

Peel, halve, and core the apples, being sure to get the stem and flower ends clean. In a heavy ovenproof 10-inch skillet or a tarte Tatin pan (see *Where to Buy It*, p. 90), melt the butter, add the sugar and cook over medium heat until the sugar begins to melt around the edges. Stir gently with a wooden spoon to help the sugar melt completely and then let the mixture cook over medium-low heat until it reaches a deep mahogany-colored caramel; if using a dark pan, be sure to lift some caramel out with a spoon to check the color. The butter will pool on the top—that's fine. As soon as the caramel is the right color, take the pan off the heat.

Set aside four of the apple halves and arrange the remaining ones in the pan in concentric circles, standing them upright on their narrowest end and packing them in as tightly as possible (they'll shrink as they cook). Try to make the rows look neat.

Return the pan to medium heat, increasing to medium high as the apple juices begin to flow—the liquid should bubble gently. Rotate the pan occasionally in case there are any hot spots. Use your sense of smell: If you start to smell burnt sugar, immediately turn down the heat. When the bottom halves of the apples are caramelized and slightly tender, flip each one over with a fork and continue cooking.

About this time, there should be a lot of juice in the pan and the apples will likely have shrunk and be slumping a bit. Carefully take the pan from the heat and, holding the apples back with a spatula,

pour off $\frac{1}{2}$ to 1 cup of caramel and juice into a small saucepan (pour off more if necessary; you should have about an inch of liquid left in the skillet). Return the skillet to the heat and continue cooking. Add the reserved apples to the caramel in the smaller pan and cook over medium-high heat until they're caramelized, about 10 minutes, turning them frequently as necessary.

With a rubber spatula or a wooden spoon, push the apples in the skillet so they're tightly packed and upright again; there will be gaps. Holding them in position, transfer an apple half from the small pan and slide it, wider end down, into a gap; repeat with as many apple halves as will fit nicely; reserve the juice in the pan. Continue cooking the apples in the skillet until they're tender and thoroughly caramelized, inserting another apple half if necessary. The total cooking time could take 35 minutes or more.

Take the skillet off the heat and let cool to room temperature. If there's more than about $\frac{1}{2}$ inch of liquid remaining in the pan, carefully pour off the excess into the small saucepan.

Heat the oven to 375°F. Roll the chilled pâte brisée dough into a round about 1 inch larger than the pan; the dough should be about $\frac{1}{8}$ inch thick. Roll the round of dough onto the rolling pin and transfer it to the skillet, gently draping the dough over the apples. Tuck and fold the edge of the dough under to make a rim. Put the skillet in the middle of the oven. (Put a baking sheet on the rack below to catch any overflowing juices.) Bake until the crust is a rich brown and looks crisp, about 25 minutes.

Take the tarte out of the oven and let it cool for about 15 minutes. If more juice accumulates, carefully pour off most of it into the saucepan and then invert a large plate on top of the pan, flip the pan and plate over in one quick move, and lift off the pan. Simmer the reserved caramel and juices until thick and syrupy and then spoon them over the finished tarte or serve alongside. Serve the tarte warm or at room temperature with crème fraîche or vanilla ice cream. Leftovers are best eaten within a day or so; don't refrigerate.

Martha Holmberg is Fine Cooking's publisher. ♦

Using Up the Turkey,

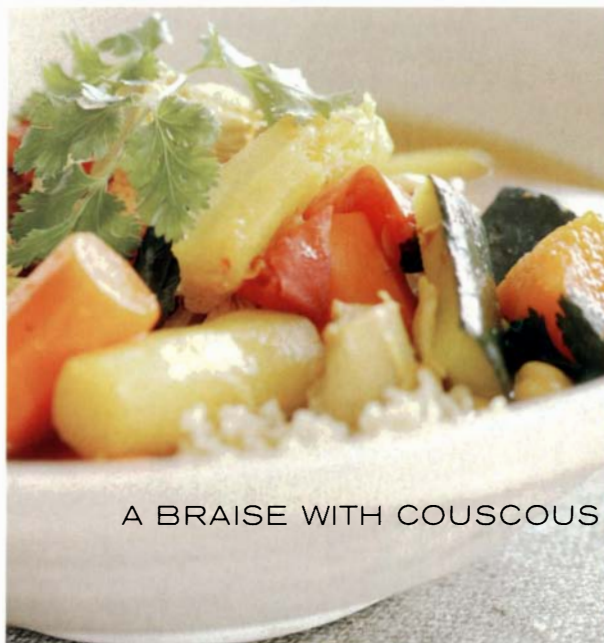
Look forward to the day *after* Thanksgiving, when you can

Thanksgiving turkeys don't come small—there's always some left over.

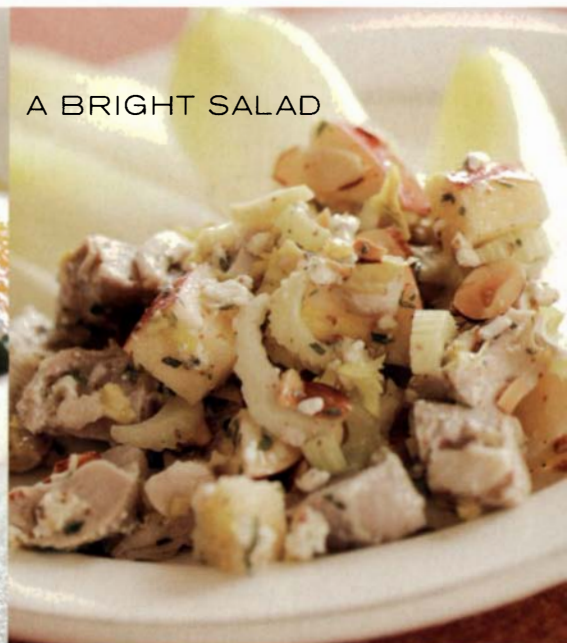
And while I like the challenge of concocting delicious meals with good leftovers, the lingering carcass of a turkey had always stumped me. Every time I would open the fridge, it would be there, looming, a constant reminder that I had to do... something.

But last year, rather than serving a second round of warmed-up meat and gravy and a sandwich or two, I decided to do something different. Turkey is mild, so I matched it with fresh, assertive flavors like mint, ginger, lime, and saffron. I made a light, clean turkey stock that I used for a delicate version of turkey soup, as well as for a flavorful braise. I used the rest of the meat for tasty turkey cakes and a beautiful salad.

The recipes that follow stand on their own but provide an antidote to traditional Thanksgiving dishes, many of which tend to be quite rich. They're so good that you may, like me, roast a slightly bigger bird this year just to guarantee enough leftovers to make these great dishes.



A BRAISE WITH COUSCOUS



A BRIGHT SALAD

Getting the most from the turkey

The best way to deal with a big leftover turkey is to divide and conquer it. Here's a plan:

TRANSFER the stuffing from the inside of the carcass to a shallow baking dish to reheat and serve as a side dish later.

BREAK the carcass down into manageable pieces by removing the legs and wings first, and any breast meat that remains.

SEPARATE the meat from the bones, and be sure to take the tough tendons out of the legs. Remember to remove and reserve those two tasty nuggets of meat (called the "oysters") that are set in the turkey's lower back.

DIVIDE the turkey meat into portions. Keep some for a sandwich if you like, and then use the rest in one or more of the recipes on pp. 68-70. You'll need 2 cups diced meat for the salad, 1½ cups diced for the couscous, 1 cup diced for the soup, and ½ pound (about 1 cup diced) for the cakes.

STORE the meat wrapped well in plastic; it will keep in the refrigerator for four days. Or freeze well-wrapped individual portions for up to three months.

KEEP the carcass, wings, and bones to make stock. Wrapped well, they'll keep for four days in the refrigerator.

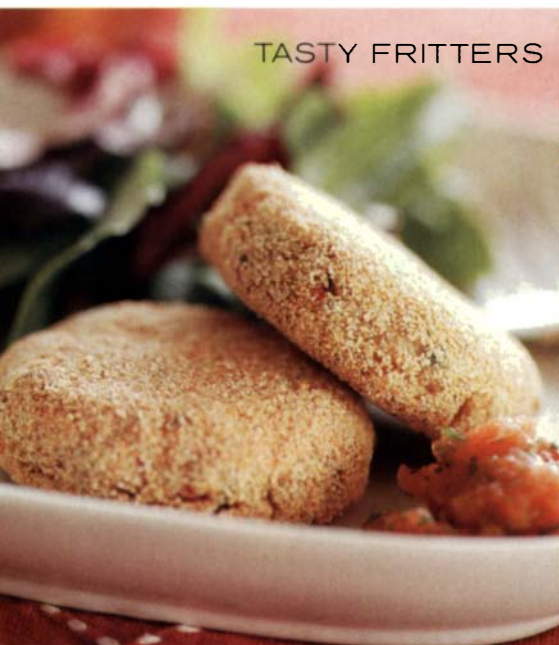
DISCARD all the skin, which is never as tasty reheated.

MAKE a stock with the carcass and the remaining meat. The stock recipe at right yields about 9 cups. You'll need 5 cups stock for the soup and 3 cups stock for the couscous. Save any extra for weeknight cooking.

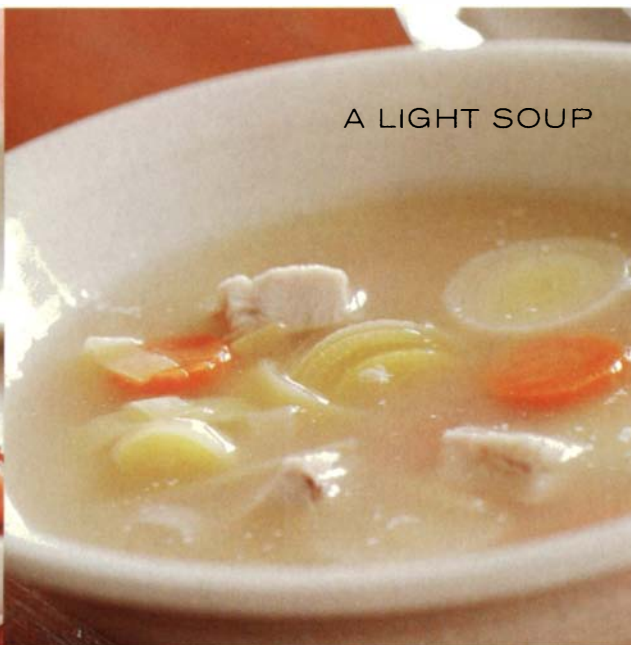
Deliciously

BY JENNIFER MCLAGAN

make these refreshing turkey dishes



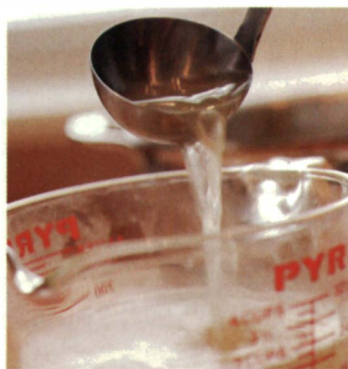
TASTY FRITTERS



A LIGHT SOUP

More ideas for using up turkey

- ❖ For an exotic twist to a turkey on rye sandwich, add some wasabi to the mayonnaise.
- ❖ Use the turkey stock for poaching vegetables or chicken, or instead of cream in a pasta sauce.
- ❖ For an easy stir-fry, combine cremini mushrooms, red onions, and snow peas; toss in diced turkey at the end to keep it from drying out.
- ❖ For a quick and soothing soup, toss some slivered turkey into simmering stock along with boiled egg noodles, some chopped parsley, and a squeeze of lemon.
- ❖ For a Vietnamese-style wrap, roll shredded turkey, fresh mint, chile sauce, and fresh lime juice in rice paper.



Turkey Stock

Yields about 9 cups.

Stock from roasted bones will be more subtle than that made from raw bones and meat, but it lends good background flavor to lighter soups and braises. This stock freezes well (portion it into smaller containers for easy thawing), and turkey stock can, of course, always be used in place of chicken stock.

2 tablespoons vegetable oil
Turkey carcass from a 12- to 16-pound bird (plus bones and wings, if saved)
1 large onion (unpeeled), halved
2 ribs celery, scrubbed and coarsely chopped
1 large carrot, scrubbed and coarsely chopped
¼ cup brandy
1-inch chunk fresh ginger, peeled and sliced
1 bay leaf
1 sprig fresh thyme
10 peppercorns

Position a rack in the middle of the oven and heat the oven to 425°F. Pour the vegetable oil into a large flameproof roasting pan. Break or chop the turkey carcass into 3 or 4 pieces and put it in the roasting pan, along with the onion, celery, and carrot. Roast for 30 minutes, stirring two or three times to ensure even browning. Transfer the

turkey and vegetables to a large stockpot. Pour off and discard any fat from the roasting pan, set the pan over medium heat, and add the brandy. Stir with a wooden spoon, scraping up all the browned bits from the bottom of the pan. When the mixture is bubbling, pour the drippings into the stockpot. Add the ginger, bay leaf, thyme, and peppercorns to the pot. Add about 12 cups cold water (or enough to almost cover the turkey pieces). Bring to a simmer, skim any foam that rises to the top, and then reduce the heat to a very slow simmer. Simmer for 2 hours (if you used more than 12 cups water, you may need to boil it down a bit further for flavor). Strain into a large bowl, cool, and refrigerate overnight. The next day, skim the fat from the top of the stock and then portion it as you like.



Turkey & Fall Vegetables in a Saffron-Scented Broth with Couscous

Serves four.

Couscous is traditionally served with harissa, a chile sauce. Instead, I use the Indonesian chile paste sambal oelek, which is a good substitute and available in Asian markets (or see p. 90 for sources), or you can substitute a few shakes of hot sauce. This recipe is easily doubled.

Generous pinch saffron threads

¼ teaspoon ground turmeric

3-inch long cinnamon stick

1 fresh hot red chile (like a serrano), cored, seeded, and quartered

3 cups turkey stock (see the recipe on p. 67)

1 medium red onion, root end left intact, cut into wedges about ¾ inch thick at the widest side

2 medium carrots, peeled and cut into 1½ x ¾-inch sticks

2 medium parsnips, peeled and cut into 1½ x ¾-inch sticks

1 cup peeled, diced butternut squash (1-inch dice)

2 medium zucchini, cut into 1½ x ¾-inch sticks

8 ounces plum tomatoes (about 2 large), peeled, seeded, and cut into 1-inch dice

15-ounce can chickpeas, rinsed and drained

Kosher salt

1½ cups diced cooked turkey (½-inch dice)

¼ cup golden seedless raisins

½ cup lightly packed fresh cilantro leaves

2 tablespoons unsalted butter

8 ounces (1¼ cups) couscous

Sambal oelek (Indonesian chile paste) or hot sauce

In a dry, small Dutch oven over medium heat, toast the saffron for 1 minute or until fragrant. Stir in the turmeric, cinnamon stick, chile, and stock; bring to a boil over high heat. Reduce the heat, cover, and simmer for 10 minutes. Add the onion, carrots, parsnips, and squash; continue simmering, covered, for 10 minutes. Add the zucchini and tomatoes, cover, and simmer until all the vegetables are just tender, about another 5 minutes (you may need to raise the heat to return the broth to a simmer). When the vege-

tables are tender, stir in the chickpeas, ½ teaspoon salt, the turkey, raisins, and cilantro. Remove the pot from the heat and let sit covered until the last ingredients you added have been heated through, about 5 minutes. Adjust the seasonings if needed.

Meanwhile, make the couscous. In a medium saucepan over high heat, bring 1¾ cups water to a boil, along with 1 teaspoon salt and 1 tablespoon of the butter. Stir in the couscous, cover tightly, remove from the heat, and let sit for 5 minutes. Cut the remaining 1 tablespoon butter into small pieces and scatter them over the couscous. Cover and let sit for 3 minutes. Fluff with a fork.

To serve, mound a large spoonful of the couscous into a shallow soup bowl and ladle the turkey, vegetables, and broth over it. Serve with the sambal oelek on the side.

tip

Keep the vegetables chunky and about the same size so they'll be done at the same time.



Turkey & Blue Cheese Salad with Tarragon-Mustard Vinaigrette

Serves four.

I like this with Belgian endive, but romaine hearts work, too.

FOR THE SALAD:

- 2 cups ½-inch diced cooked turkey (about 12 ounces)**
- 1 cup thinly sliced celery hearts, including leaves**
- ⅓ cup toasted sliced almonds**
- 1 sweet apple (I like Mutsu or Fuji), cored and cut into ½-inch dice**
- 2 ounces creamy blue cheese (try Roquefort or Maytag Blue), crumbled (about ½ cup)**
- 1 large Belgian endive, separated into spears**

FOR THE VINAIGRETTE:

- 2 teaspoons finely chopped fresh tarragon**
- 2 teaspoons grainy Dijon mustard**
- 2 tablespoons tarragon vinegar**
- 6 tablespoons olive oil**
- ¼ teaspoon kosher salt; more to taste**
- Freshly ground black pepper**

In a large bowl, toss together the turkey, celery, almonds, and apple. Add the blue cheese. Whisk together the vinaigrette ingredients; taste and adjust the seasonings. Pour over the turkey mixture and toss well; taste and adjust the seasonings. Serve with the endive spears on the side.



Turkey Soup with Ginger, Lemon & Mint

Yields 5 cups; serves four.

The combination of ginger, lemon, and mint gives this soup a light, bright flavor. You could substitute cooked chicken for the turkey.

- 3 leeks (white part only), sliced ¼ inch thick (to yield 2 cups)**
- 4½ cups turkey stock (see the recipe on p. 67)**
- 2 carrots, peeled and sliced ¼ inch thick**
- 1-inch chunk fresh ginger, peeled and cut into matchsticks (to yield about 2 tablespoons)**
- 1 cup diced cooked turkey**
- 2 tablespoons fresh lemon juice**
- ½ teaspoon kosher salt**
- Freshly ground black pepper**
- ¼ cup finely shredded fresh mint leaves**

Put the sliced leeks in a large bowl of cold water and let them soak for 10 minutes. Lift them out carefully, making sure to leave the grit at the bottom of the bowl behind, and set aside (there's no need to dry them). Put the stock and carrots in a large saucepan. Bring to a boil, reduce the heat, and cover the pot. Simmer for 5 minutes and then add the leeks and ginger. Continue to cook, covered until the vegetables are just tender, about another 5 minutes. Add the diced turkey, lemon juice, salt, and pepper. Simmer until the turkey is heated through, about 2 minutes. Adjust the seasonings if needed, add the shredded mint, and serve immediately.



Spicy Roasted Tomato Salsa

Yields about 1 cup.

For a milder sauce, remove the chile's ribs and seeds before chopping.

3 large plum tomatoes (about 12 ounces total), cored
1 hot red or green chile (like serrano), ribs and seeds included, finely chopped
1 tablespoon chopped fresh cilantro leaves
1 tablespoon fresh lime juice
½ teaspoon kosher salt
Freshly ground pepper to taste

Heat the oven to 400°F. Cut the tomatoes in half lengthwise and remove the seeds. Set them cut side down on a foil-lined baking sheet and cook until the skins split and the tomatoes soften, about 10 minutes. Let them cool slightly before removing their skins. Put the skinned tomatoes in the food processor with the remaining ingredients. Process until well blended. Adjust the seasonings and serve alongside the patties.

Turkey Cakes with Spicy Roasted Tomato Salsa

Serves four.

These are great with a salad for lunch. Or you could shape smaller patties and serve them with drinks.

½ pound diced cooked turkey (½-inch dice)
2 tablespoons chopped fresh cilantro leaves
1 tablespoon finely chopped chives or finely diced scallion
1 fresh red or green chile (like a serrano or jalapeño), cored, seeded, and finely diced
1 cup fresh breadcrumbs
Grated zest of 1 lime
2 tablespoons fresh lime juice
3 tablespoons leftover turkey gravy (or heavy cream)
Kosher salt and freshly ground black pepper
1 egg, separated
¼ cup fine cornmeal

¼ cup olive oil
Spicy Roasted Tomato Salsa
(see the recipe at right)

Put the diced turkey in a food processor and pulse until very finely chopped. Transfer to a bowl and add the cilantro, chives or scallion, chile, breadcrumbs, lime zest, lime juice, and gravy or cream; mix until well combined. Season with ¾ teaspoon salt and pepper to taste. Mix in the egg yolk.

With wet hands, mold the mixture into eight patties ½ inch thick; they should only just hold together. Cover with plastic and refrigerate for 30 minutes.

Put a baking sheet in the oven and heat the oven to 350°F. Put the cornmeal in a shallow bowl. Whisk the egg white with 1 tablespoon cold water. Dip the patties into the egg white and then coat with the cornmeal. Heat a large frying pan over medium heat; add the olive oil, and when it's hot, add the patties. Cook on each side until

golden, about 2 minutes per side (work in batches if necessary). Transfer the patties to the heated baking sheet in the oven. Bake until heated through, about 5 minutes. Serve with the roasted tomato salsa.

tip

To test if the oil is hot enough, dip an edge of a patty into it. The patty should sizzle and the oil should bubble right away.

Jennifer McLagan, a writer and food stylist, lives in Toronto. ♦

Wild Rice

Unlock the flavor and texture with just
the right amount of cooking

BY BETH DOOLEY & LUCIA WATSON



Wild Rice with Dried Cranberries & Hazelnuts

Serves four to six as a side dish.

1 cup wild rice, rinsed
1 tablespoon unsalted butter
¼ cup thinly sliced scallions
(white part only)
2 tablespoons finely grated
orange zest
Juice of ½ orange (about
3½ tablespoons)
½ cup dried cranberries,
coarsely chopped
¼ cup hazelnuts, toasted and
coarsely chopped
¼ teaspoon kosher salt
Freshly ground black pepper

Put the wild rice in a medium saucepan and cover with water by about an inch. Bring the water to a boil. Immediately reduce the

heat to low, cover, and simmer until the rice is tender and most of the grains have popped open, 40 to 60 minutes (be sure to taste for tenderness). Pour the rice into a colander or sieve to drain well.

In the same saucepan, melt the butter over medium heat. Add the scallions and sauté, stirring occasionally, until softened, about 2 minutes. Remove from the heat and add the cooked wild rice, along with the orange zest and juice, dried cranberries, and hazelnuts; fluff with a fork to blend. Season with the salt and with pepper to taste. Serve immediately.

Wild rice isn't actually rice. It isn't even wild. But what's certain is that this native American grass is delicious—nutty and woodsy in fragrance and flavor. We

love it tossed with dried fruits, citrus, or sautéed wild mushrooms. And it's a natural with poultry and game.

Too often, however, wild rice is served underdone—or overdone. Undercooked wild rice is dull in flavor, hard to chew, and looks unappealing, too. Overcooked wild rice is mushy and tasteless. Cooking wild rice properly is critical, and our cooking method and guidelines for testing doneness will help to ensure that you get it right.

Test and taste for doneness

There's nothing exact about cooking wild rice. Unlike cooking long-grain white rice, there's no set ratio of water to rice, nor is there a relatively fixed cooking time. But it is simple to cook. What we do is rinse the rice, put it in a pot, cover it with an inch of water, bring it to a boil, and simmer it gently, covered.

You can tell it's done when most of the grains have “popped”—the grains split open to reveal a creamy interior, and the ends curl in slightly (see the middle photo above). Be aware that the grains pop at different rates, so wait until



underdone



just right



overcooked



the majority has done so; this can take anywhere from 40 minutes to slightly more than an hour. Tasting for doneness is also imperative. Wild rice is toothy by nature, but it isn't fully cooked until it's also tender.

Underdone wild rice will be swelled but will not have cracked open to reveal the grain's white interior. When overcooked, the grains will have cracked open wide and "butterflied" back, concealing most of the grain's dark exterior.

Don't expect wild rice to absorb all the water by the time it's done cooking. Excess water in the pot doesn't affect the flavor or texture of the rice—when it's done, it's done, and any extra liquid can be drained off. Wild rice will also tolerate all types of meddling: Uncover the pot to peek at it as much as you like; stir it as it simmers; taste it as it cooks. The rice won't suffer.

Another advantage is that a little goes a long way. This grain may seem costly (ranging from \$2.50 to \$10 per pound), but it swells to up to four times its size as it cooks. One pound yields ten to twelve cups, or twenty to twenty-four servings. It's no wonder Scandinavians who settled in Minnesota nicknamed wild rice "pocket money."

Wild Rice Bread Dressing with Apple, Apricot & Sage

Yields about 10 cups; serves ten to twelve.

⅔ cup coarsely chopped dried apricots
½ cup Triple Sec or Grand Marnier
1 cup wild rice, rinsed
½ cup unsalted butter
1 cup minced yellow onion
1 cup minced celery
2 tablespoons finely grated orange zest
4 cups ½-inch cubes of bread from a crusty baguette, left out overnight to dry or toasted in a 350°F oven until dry and light golden
1 cup ½-inch diced apple
2 tablespoons chopped fresh sage

1 tablespoon chopped fresh flat-leaf parsley
1 cup toasted, chopped pecans
¾ cup fresh orange juice
1 cup homemade or low-salt canned chicken broth; more if needed
1 teaspoon kosher salt
¼ teaspoon freshly ground black pepper

Put the dried apricots in a small bowl and pour the Triple Sec or Grand Marnier over them to cover. Let the apricots soak for about an hour and then drain off any excess liqueur (save the liqueur to deglaze a sauté or to add to a warm vinaigrette).

Meanwhile, put the wild rice in a medium saucepan and cover

with water by about an inch. Bring the water to a boil. Immediately reduce the heat to low, cover, and simmer until the rice is tender and most of the grains have popped open, 40 to 60 minutes (be sure to taste for tenderness). Pour the rice into a colander or sieve to drain well.

Heat the oven to 350°F. Butter a 13x9-inch baking pan. In a medium skillet over medium-low heat, melt the ½ cup butter. Add the onion and celery and cook until softened, about 5 minutes.

With a rubber spatula, scrape the onion and celery into a large bowl. Stir in the orange zest to distribute evenly. Add the cooked

wild rice, apricots, bread cubes, apple, sage, parsley, and pecans and stir to combine. Pour in the orange juice and broth, season with the salt and pepper, and stir to blend. The bread cubes should be evenly moistened—softened on the outside but still crunchy inside. Some of the broth may pool at the bottom of the bowl but will get absorbed as the dressing cooks.

Evenly distribute the dressing in the baking pan and cover the pan with aluminum foil. Bake until hot throughout, about 50 minutes, remove the foil, and continue to bake until the dressing is slightly crusty on top, another 15 to 20 minutes.

Beef & Wild Rice Soup with Winter Vegetables

Serves eight.

2 tablespoons unsalted butter or bacon fat
1 pound boneless beef chuck, cut into ¾-inch cubes
Kosher salt and freshly ground black pepper
1 medium yellow onion, cut into ½-inch dice
2 cloves garlic, minced
1 cup full-bodied red wine
8 cups homemade or low-salt canned chicken broth
2 cups ½-inch diced butternut squash (from a small squash, about 1½ pounds)

1 cup ½-inch diced medium purple turnip
1 cup wild rice, rinsed
2 tablespoons tomato paste
1 teaspoon dried thyme
1 bay leaf
¼ cup chopped fresh flat-leaf parsley

In a Dutch oven or heavy soup pot, melt the butter or bacon fat over medium-high heat. Season the beef generously with salt and pepper. Put the beef in the pan in a single layer; don't stir for about 1½ minutes. Then stir

occasionally until the meat is well browned on all sides, about 5 minutes. With a slotted spoon, transfer the meat to a plate.

Reduce the heat to medium low, add the onion and garlic to the pot, and cook, stirring and scraping the bottom of the pot occasionally with a wooden spoon, until they're softened, about 5 minutes. Add the wine, bring to a boil, and cook until the wine is reduced by about half, about 5 minutes. Add the broth, squash, turnip, wild rice, tomato paste, thyme, and bay leaf and

bring to a boil over high heat. Add the beef and any accumulated juices, reduce the heat to medium low, cover, and simmer until the wild rice is soft and most of the grains have popped open and are tender, 40 to 60 minutes. (Check occasionally to be sure the soup isn't simmering too quickly or too slowly; it should be a moderate simmer.) Discard the bay leaf. Season the soup with salt and pepper to taste and serve garnished with the parsley.



Truly wild wild rice

Most of the wild rice you'll find in stores is commercially grown in paddies, often in California. There is a movement, however, among Native Americans living in Minnesota, Wisconsin, and Canada to preserve the tradition of harvesting "authentic" wild rice that grows naturally in shallow lake shores in the region. This rice is harvested by hand, rather than by machine; harvesters knock the grains into canoes with poles. The rice is cured and often dried over a wood fire, which gives it a pleasantly smoky flavor. Its grains are lighter and more mottled in color, and we find the flavor to be more complex. It also cooks much faster than commercial wild rice. The labor-intensive processing means production is limited, and so this type of wild rice is unfamiliar to most people outside of the upper Midwest, but it is available by mail (see *Where to Buy It*, p. 90). This type of wild rice will work in all the recipes here, just plan on a shorter cooking time.



truly wild



cultivated

Lucia Watson and Beth Dooley are the authors of Savoring the Seasons of the Northern Heartland. ♦

Great Pumpkin



tip If you want to bake the pie in a metal pan rather than a glass one, reduce the baking time and start checking earlier for doneness.

Desserts

For warm flavor and velvety texture in cheesecake, bread pudding, cake (and pie, of course), look to pumpkin

BY REGAN DALEY

Pumpkin is more than an ingredient. It's a color, a shape, a memory of holidays and crisp leaves and cool air laced with wood smoke. Few vegetables have the power to evoke in our minds a whole season, an experience of time and history, of feasts and family and warmth. It's just not the same with, say, celery.

There are obvious reasons for pumpkin's unique stature, not the least of which is that it makes a darn fine pie. The flavor—a luscious bite

of the very essence of fall—is so connected to that season, in fact, that most of us don't even consider it the other nine months of the year. But I love pumpkin all though the year, and at any time of day, from breakfast to dessert.

The recipes that follow are four of my favorite ways to cook with pumpkin: bread pudding, cake, cheesecake, and pie. And while I'm all for seasonal eating, pumpkin is so good that you might just find yourself sneaking it into desserts and baked goods all through the year.

Pumpkin, Sweet Potato & Coconut Pie

Yields one 9-inch pie; serves eight.

This pie is so delicious that I often make two at a time. If you do, use three whole eggs when doubling the filling.

9-inch single pie crust (see the recipe on p. 79), chilled

1¼ pounds sweet potatoes, peeled and cut into 1-inch chunks

1 small cinnamon stick, broken into pieces

3 whole cloves

1 small star anise, crumbled

1-inch piece fresh ginger, peeled and cut into ¼-inch slices

15-ounce can pure solid-pack pumpkin (not pumpkin pie filling)

1 large egg, lightly beaten

1 large egg yolk, lightly beaten

2 tablespoons unsalted butter, melted and cooled

½ cup granulated sugar

½ cup packed light brown sugar

2 tablespoons all-purpose flour

¾ teaspoon table salt

½ cup well-stirred canned coconut milk (not coconut cream)

¾ cup cold whipping cream, whipped to soft peaks with 1½ tablespoons granulated sugar

In a medium saucepan, combine the sweet potatoes, cinnamon stick pieces, cloves, star anise, and ginger slices with enough water to just cover the contents. Bring to a boil over high heat. Reduce the heat and simmer uncovered until the sweet potatoes are very tender when pierced with a fork or skewer, about 10 minutes. Drain the potatoes, reserving the boiling liquid. Return the potatoes to the pot over low heat and toss to dry them a bit. Discard the cinnamon, cloves, and star anise. Force the warm potatoes through a ricer, a food mill, or a sieve. Boil the liquid if needed, until reduced to ¼ cup. Let the sweet potato mash and the liquid cool. (The sweet potatoes and spiced liquid can be prepared up to three days ahead and refrigerated. Bring each to room temperature before proceeding with the recipe. Each of these elements can also be frozen for up to three months; thaw overnight in the refrigerator before bringing to room temperature.)

Position an oven rack in the lower half of the oven; heat the oven to

350°F. In a large bowl, whisk together the pumpkin and sweet potato purée. Whisk in the egg, egg yolk, melted butter, and reserved spiced liquid. In a separate bowl, stir together the granulated and brown sugars with a wire whisk until any large lumps of brown sugar are gone. Sift the flour and salt over the sugars; stir to blend. Add the sugar-flour mixture to the pumpkin and stir well until no pockets of sugar are visible. Blend in the coconut milk.

Scrape the filling into the chilled pie shell; smooth the top. Bake for 1¾ to 2 hours, turning the pie several times so it bakes evenly. The point of a thin-bladed knife should come out clean when inserted into the center of the filling, and the edges of the surface will be unevenly cracked. If the edges of the pastry darken too much before the filling is cooked, cover them with a pie shield or strips of aluminum foil. Transfer the pie to a wire rack and let cool completely before serving with mounds of the lightly sweetened whipped cream.

tip The custard for the bread pudding can be made up to a day ahead and cooled, covered, and chilled. Bring the custard back to room temperature before using it.



Pumpkin Bread Pudding

Serves six to eight.

This rich, satisfying pudding is lovely by itself, but the crème fraîche garnish adds a tangy-smooth complement.

1 tablespoon softened unsalted butter
¼ cup granulated sugar
1 large loaf (1 to 1½ pounds) day-old challah or other soft, eggy bread
3 ounces (½ cup) dried cranberries or golden raisins
1½ cups whole milk
1½ cups heavy cream
⅔ cup packed light brown sugar
1 teaspoon ground cinnamon
½ teaspoon freshly grated nutmeg
½ teaspoon table salt
3 large eggs
3 large egg yolks
8 ounces (1 cup) canned pure solid-pack pumpkin (not pumpkin pie filling)
1 teaspoon pure vanilla extract
8 ounces crème fraîche for garnish (optional)

Heat a kettle of water. Position an oven rack on the middle rung and heat the oven to 350°F. With the softened butter, grease a 2½-quart ceramic baking dish or casserole that's 3 inches deep. Dust the insides with 2 tablespoons of the granulated sugar. Tap out and discard the excess.

Trim the ends off the bread and cut the rest into ½- to ⅔-inch slices. Cut the slices in half from top to bottom and arrange them in the prepared dish in overlapping rows or circles, stopping when the dish is full. Scatter the dried cranberries over the bread.

Combine the milk and cream in a heavy-based 2-quart saucepan over medium-high heat. Bring just to a boil and remove from the heat. In a large bowl, whisk together the brown sugar, cinnamon, nutmeg, and salt. Whisk in the eggs and yolks. Blend in the pumpkin and vanilla. Wrap a damp kitchen towel around the base of the bowl to hold it steady. Whisk-

ing constantly, gradually pour the hot milk-cream mixture into the pumpkin mixture. Pour the warm custard over the bread in the baking dish, making sure to soak each piece of bread completely. Gently press down on the bread to even the top of the pudding and to ensure that each slice is saturated. Sprinkle the pudding with the remaining 2 tablespoons granulated sugar. Set the baking dish into a larger pan (a roasting pan is good). Set the pan on the oven rack and add enough hot water from the kettle to come halfway up the sides of the baking dish. Bake until the top is light golden and crusty and the pudding feels firm, 45 to 60 minutes. Let the pudding cool in its water bath on a rack. Serve warm or at room temperature in shallow bowls with generous dollops of crème fraîche, if using. Leftovers can be covered and refrigerated for up to three days; warm in a 325°F oven before serving, if you like.

tip Before removing the cheesecake from the pan, gently run a knife around the pan's inside edge.



Spiced Pumpkin Cheesecake with a Gingersnap Crust

Yields one 9-inch cheesecake; serves sixteen.

This cheesecake is a luxurious twist on the traditional Thanksgiving pumpkin pie.

FOR THE GINGERSNAP CRUST:

About 40 gingersnap wafers
(to yield 2 cups cookie crumbs)
¼ cup packed light brown sugar
5 tablespoons unsalted butter,
melted and cooled

FOR THE FILLING:

2 pounds (four 8-ounce packages)
cream cheese, at room
temperature
1½ cups packed light brown sugar
1 teaspoon ground cinnamon
½ teaspoon ground ginger
¼ teaspoon ground allspice
¼ teaspoon freshly grated nutmeg
¼ teaspoon table salt
4 large eggs
2 large egg yolks
1 tablespoon pure vanilla extract
15-ounce can pure solid-pack
pumpkin (not pumpkin pie
filling)

Position an oven rack on the middle rung and heat the oven to 350°F.

To make the crust, pulse the cookies and brown sugar in a food processor until well combined and the crumbs are uniform. Transfer to a medium bowl; add the melted butter. Combine thoroughly, first with a spoon and then with your fingers, until the mixture is evenly moist, crumbly, and holds together when you squeeze a handful. Press the mixture evenly over the bottom and partway up the sides of a 9-inch springform pan.

Chill for 5 minutes and then bake for 10 minutes. Let cool.

Heat a kettle of water. With an electric mixer or a wooden spoon, beat the cream cheese until smooth. In a separate bowl, whisk together the brown sugar, cinnamon, ginger, allspice, nutmeg, and salt. Add this mixture to the cream cheese. Beat until well blended, scraping down the sides and bottom of the bowl as needed. Add the eggs and yolks one at a time, making sure each is thoroughly incorporated before adding the next, and scraping down the bowl after each. Blend in the vanilla and pumpkin.

Scrape the batter into the cooled crust. The batter will come up past the crust and will fill the pan to the rim. Tap the pan gently once or twice on the counter to release any air bubbles. Set the pan in a larger baking dish (a roasting pan is good), and add enough hot water from the kettle to come about halfway up the sides of the springform pan. Bake until the top of the cake looks deep golden and burnished and the center is set (the cake may just barely begin to crack), 1 hour 35 minutes to 1 hour 45 minutes. The cake will jiggle a little bit when tapped. The top may rise a bit but will settle as it cools. Remove the cheesecake from the oven and run a thin-bladed knife between the crust and the pan sides (this will prevent the cake from breaking as it cools). Let the cheesecake cool to room temperature in the pan on a wire rack. Cover and chill overnight.



"Pumpkin is a rare case of the canned product actually giving you better results than the fresh," says Regan Daley.



tip This cake keeps extremely well, covered tightly at room temperature, for up to six days. It can also be frozen for up to two months.

Pumpkin & Cornmeal Cake with Orange Syrup

Serves ten.

This moist cake is equally good first thing in the morning and last thing in the evening. I like it with vanilla yogurt for breakfast or vanilla ice cream for dessert. The syrup can be made up to a week ahead.

FOR THE CAKE:

½ pound (1 cup) unsalted butter, at room temperature
1 cup granulated sugar
1 tablespoon finely grated orange zest
1 large egg
2 large eggs, separated
8 ounces (1 cup) canned pure solid-pack pumpkin (not pumpkin pie filling)
1 teaspoon pure vanilla extract
6¾ ounces (1½ cups) all-purpose flour
2 teaspoons baking powder
¼ teaspoon table salt
½ cup (3¼ ounces) fine-ground yellow cornmeal (don't use coarse)
Sifted confectioners' sugar for garnish (optional)

FOR THE SYRUP AND FOR SERVING:

½ cup fresh orange juice (from 1 to 2 medium juice oranges)
½ cup granulated sugar
Vanilla yogurt or vanilla ice cream (optional)

Position an oven rack on the middle rung and heat the oven to 350°F. Butter a 9-inch bundt pan. With a hand mixer or a stand mixer fitted with the paddle attachment, beat the butter, sugar, and orange zest until light and fluffy, about 3 minutes. One at a time, add the egg and egg yolks (remember to reserve the whites), beating well and scraping down the sides of the bowl between each addition. Beat in the pumpkin and vanilla.

Sift together the flour, baking powder, and salt; stir in the cornmeal. Add this mixture to the pumpkin batter in three stages, stirring gently but thoroughly with a rubber spatula after each addition; don't overwork the batter.

In a clean bowl with a very clean whisk or hand mixer, whip the reserved

egg whites until they hold soft peaks. Gently fold the whites into the batter with the spatula until you no longer see streaks of white. Scrape the batter into the prepared pan; smooth the surface. Bake until the top of the cake is springy when lightly touched, the sides are beginning to pull away from the pan, and a wooden skewer inserted into the center of the cake comes out clean, 40 to 50 minutes. Let cool in the pan for 10 minutes and then invert the cake onto a wire rack to cool completely. Dust the cake with sifted confectioners' sugar, if you like.

In a small saucepan over low heat, combine the orange juice and sugar, stirring until the sugar has dissolved. Increase the heat to medium high. Boil without stirring for 2 minutes. (If you make the syrup ahead, be sure to warm it gently before serving.)

Serve each slice of cake drizzled with syrup and, if you like, accompanied by a scoop of vanilla yogurt or vanilla ice cream.



What's in the can?

The recipes here call for canned pumpkin as opposed to fresh. Why? Because pumpkin is one of the few foods that's actually better from a can. It's virtually impossible to get a purée from a sugar pumpkin at home that's as smooth, as consistently flavorful, and as dry as it is from that can in the supermarket. Look for labels that say "pure solid-pack pumpkin." Don't buy canned pumpkin pie filling, which is sweetened, seasoned, and often contains additives.

Tender Pie Crust

Yields two 9-inch pie crusts.

This recipe makes double the pie dough that you'll need for the pumpkin pie recipe on p. 75, so freeze half to use another time.

- 2 cups (about 13½ ounces)**
all-purpose flour
- 1 teaspoon table salt**
- 1 cup solid vegetable shortening,**
chilled and cut into small pieces
- 1 large egg**
- 2 to 3 tablespoons ice water**
- 1 tablespoon white vinegar**

Combine the flour and salt in a large mixing bowl or a food processor. Add the shortening and cut it in with a pastry blender or two knives (or pulse the processor) until the largest pieces of shortening are about the size of fat peas. Transfer to a large mixing bowl if using the food processor. In a small bowl, beat together the egg, 2 tablespoons of the ice water, and the vinegar; add this to the flour mixture. Work the liquid evenly through the dough with the tips of your fingers until it can be collected in a rough ball. If the dough is too dry to come together, gradually sprinkle a few drops of the remaining water over

it and continue to work gently until it comes together.

Cut the dough in half and shape each into a ball. Flatten each ball into a disk and wrap tightly in plastic. Chill for at least 4 hours or up to three days. (Freeze one if you like, to save for another purpose.)

About 2 hours before baking, remove one of the dough disks from the refrigerator so it can warm up just enough to roll without cracking. Unwrap the dough and roll it between two sheets of waxed paper into a round about 12 inches in diameter. Peel off the top sheet of waxed paper. Invert a 9-inch glass pie plate and center it on the dough. Slide one hand under the bottom sheet of waxed paper, position your other hand flat on the pie plate, and quickly flip the plate and dough over. Peel off the waxed paper and gently press the dough down into the plate. With a paring knife, trim the dough to within $\frac{3}{4}$ inch of the rim of the plate. Fold the dough under and crimp the edges. Use the trimmings to patch any cracks or bare spots. Wrap the shell loosely with plastic wrap and chill for 2 hours or up to 24 hours.



tip Be sure the pastry is still well chilled when you put the pie in the oven. This helps to ensure that the crust won't darken too much during the long baking time.

Regan Daley is the author of In the Sweet Kitchen, which won the IACP Cookbook of the Year award in 2001. ♦

SPECIAL EDITION

Thanksgiving how-to

BY JENNIFER ARMENTROUT

We've dedicated this edition of From Our Test Kitchen to the tips and techniques that will help you streamline your holiday cooking. We show you how to roast a juicy turkey and make a rich pan gravy. We've also included a unique recipe for cranberry sauce featuring star anise and an easy method for roasting baby vegetables. And just for fun (and for soups, stuffings, or just plain eating), our tasting panel sampled bacon...and uncovered a few strong personal preferences.



Roasting the Turkey

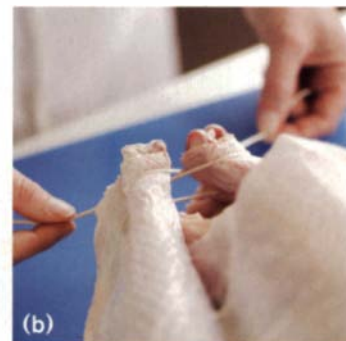
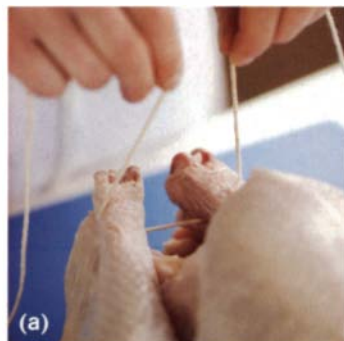
Keep it moist with one simple trick

There's a lot going on in the kitchen on Thanksgiving, so when it comes to cooking the turkey, I like to take a low-maintenance approach. My technique is fairly hands-off, except for an important step I take to make sure the turkey stays moist: I start the turkey off in the oven breast side down. Other than basting occasionally (to give the skin a nice brown color), that's about all I do. These instructions are for a 14-pound turkey, which serves 12 to 14 people, but they can be used for larger or smaller birds; just adjust the roasting time accordingly. A fresh turkey is preferable to frozen.

Trussing:

You don't have to truss, but the finished turkey will look better if you do. Starting under the legs, draw a length of butcher's twine up and over the legs (a). Cross the twine between the legs (b)

and pull the ends to draw the legs together (c). Keeping the twine taut to pull the legs in toward the body, run each end over the thighs and wings and tie securely at the neck (d).





Roasting 1,2,3:

1. Heat the oven to 325°F. Remove the neck, giblets, and tail (save these for the broth recipe at right) from the turkey, as well as any plastic parts, like leg connectors or pop-up timers. Rinse the turkey well inside and out and pat it dry thoroughly with paper towels. Truss the turkey, if you like (see the photos at left). Rub the turkey all over with olive oil or melted clarified butter; this helps the turkey brown evenly. (You can also use melted whole butter, but the milk solids might make the turkey a little spotted.) Sprinkle the turkey with kosher salt to help crisp the skin.

2. Put the turkey breast side down on a V-shaped rack in a roasting pan, preferably a

heavy-duty flameproof pan so that you can make the gravy in it later. Roast the turkey (with the legs pointing to the back of the oven if possible) for 1 hour.

3. With wads of paper towels in both hands, lift the turkey at the neck and tail ends and flip it breast side up. Continue roasting until a thermometer inserted in the thickest part of the thighs reads 170°F, another 2 to 2½ hours. While the turkey roasts, baste it every 30 minutes or so with oil, butter, or pan drippings and rotate the pan occasionally for even browning. Transfer the turkey to a carving board or platter, tent it loosely with foil, and let it rest for 20 to 30 minutes while you make the gravy. Remove the trussing strings before carving.

More turkey tips:

- ❖ For extra juiciness, brine the turkey (see www.finecooking.com). Or buy a kosher turkey, which is already brined.
- ❖ I don't stuff the turkey because I find it roasts more evenly that way. The dressing also seems to have fuller flavor—and a nice crust—when it's baked separately. But if you do decide to stuff the turkey and the turkey is done before the stuffing reaches 165°F (the minimum safe temperature), spoon the stuffing into a baking pan large enough to hold it in a shallow layer. Cover with foil and finish baking while the turkey rests.
- ❖ Add flavor to the turkey by putting some herb sprigs and a quartered onion in the cavity (if it isn't stuffed). Or rub chopped herbs or herb butter under the skin.

Quick Turkey Giblet Broth

Yields about 3½ cups.

Don't throw away the neck and giblets that come with your turkey. They can be turned into a tasty broth that makes terrific gravy. There's no need to simmer the broth for hours, either. Sweating the meat and onion in a little oil before adding water jump-starts flavor extraction, so your broth is ready in just about an hour. You can make the broth up to three days ahead.

Turkey neck, gizzard, tail, and heart

2 tablespoons vegetable oil

1 large onion, cut into 2-inch chunks

Kosher salt

1 small carrot, peeled and cut into 2-inch pieces

1 rib celery, cut into 2-inch pieces

1 bay leaf

2 large sprigs each fresh thyme and flat-leaf parsley

8 to 10 black peppercorns

Chop the turkey neck into three to four pieces with a cleaver. Chop the gizzard in half. Heat the oil in a large saucepan over medium-low heat. Add the turkey neck, gizzard, tail, and heart (don't use the liver) along with the onion and ½ teaspoon salt. Stir to coat with oil, cover, and cook gently for 20 minutes, stirring occasionally; the meat will release lots of juice.

Add 4 cups cold water and the carrot, celery, bay leaf, thyme, parsley, and peppercorns. Bring to a boil over medium-high heat, cover, and reduce the heat to maintain a gentle simmer. Simmer until the broth is flavorful, 30 to 40 minutes. Strain the broth and use immediately or let cool. Pick the meat from the neck and tail to add to the gravy along with the chopped gizzard and heart, if you like.

Classic pan Gravy

Free of lumps and full of flavor

For some folks, the gravy is the best part of Thanksgiving. Made by thickening the pan drippings and giblet broth with roux (a mixture of flour and fat), gravy is pure essence of turkey. It's easiest to make it right in the roasting pan, but if your pan isn't flameproof, use a saucepan instead. After you pour off the liquid drippings from the roasting pan, pour some of the broth into the hot roasting pan and scrape with a wooden spoon to capture any cooked-on drippings.

Gravy 1,2,3:

1. Heat the giblet broth. Pour the juices from the roasting pan into a heatproof cup. Let the fat rise to the top and then spoon the fat you need for the gravy (see the formula at right) back into the roasting pan. Skim off and discard the remaining fat from the juices; add the juices to the giblet broth. Set the roasting pan over two burners on medium heat. Sprinkle the flour into the pan. Stir with a flat whisk or wooden spoon and cook for about 2 minutes.

2. To keep lumps from forming in the gravy, slowly pour about $\frac{1}{2}$ cup of the broth into the pan while whisking vigorously to disperse the flour evenly into the liquid. The liquid should thicken quickly and get gluey. As soon as it thickens, add another $\frac{1}{2}$ cup or so of broth while whisking. Repeat until the gravy starts looking more like a smooth sauce than glue.

3. At this point, it's safe to whisk in the remaining broth and bring the gravy to a simmer. Add a few sprigs of thyme and simmer for about 5 minutes. Strain the gravy through a medium sieve, season with salt and pepper, and serve in a heated gravy boat or other vessel.

Gravy formula

You'll need about $\frac{1}{3}$ cup gravy per person.

For each cup of gravy, use
1 tablespoon fat and
1 $\frac{1}{2}$ tablespoons flour.

For example:

To make 12 servings of gravy use:

4 cups liquid (giblet broth, p. 81, plus degreased pan juices)

4 tablespoons fat

6 tablespoons flour

If you don't have enough broth and pan juices for the amount of gravy you need, add homemade or low-salt canned chicken broth to make up the difference.



SAVE!
ONLY \$4.95
EACH

This could be your last chance...

Get back issues now before they're all gone.

Now's the time to replace back issues of *Fine Cooking* you're missing... add earlier issues to your collection... or order extra copies for friends and family members who insist on borrowing yours. Only a limited number are available, so don't be disappointed. Order today!

22

- Tomato soups
- Vibrant salsas for grilled food
- Easy cooking skirt steak
- Angel food cake
- Lemongrass

24

- Moist, delicious stuffing
- Cozy Christmas dinner
- Slow-grilled turkey
- Choosing knives
- Southern vegetables
- Frittatas for any meal

27

- Cool noodle salads
- Roast on the grill
- Classic French potato salad
- Fresh strawberry desserts
- Chicken salad

28

- Brochettes on the grill
- Barbecued ribs
- Blueberry shortcake
- Sizzling sauces for grilled foods
- Twice-baked soufflés

30

- Beef tenderloin
- Savory bread puddings
- Crisp potato latkes
- Rustic breads
- Designing a pantry

31

- Creamy polenta
- Moist meatloaf
- Savory stir-fry
- Chocolate truffles
- Sear-roasting chicken, fish, or steak

34

- Baking brownies
- Crunchy slaw
- Southern fried chicken
- Summer pastas
- Shortcake cobbler and upside-down cake

36

- Classic potato gratin
- Stuffed French toast
- Perfecting the marriage of pasta and sauce
- Chicken under a brick

37

- A fresh take on baked pasta
- Subtle bay leaf
- Broccoli, boldly seasoned
- A French country dessert
- Tender, nutty sesame noodles

38

- Baked chicken
- Sauce guide
- Lemon meringue pie
- Juicy, tender baked ham

39

- Barbecue chicken without burning it
- Potatoes on the grill
- An olive oil primer
- Cool pastas to make ahead
- Three steps to the sweetest peppers

40

- Freeform rustic tarts
- Grilling guide
- Gazpacho
- Homemade ice cream
- Grilled corn on the cob
- Cool summer salads

41

- Baking apple desserts
- Hearty meat sauces
- Three sweet breads from one simple dough
- Meaty portobellas
- Pulling together a stellar Thanksgiving dinner

42

- Make-ahead mini beef Wellingtons
- Roasted potatoes
- Christmas cookies
- Making glazed vegetables

43

- Cooking without recipes
- A fresh look at spinach
- Get great flavor from ground meat
- A Spanish tortilla is the best of all omelets
- Greatness in a grater

44

- Pie and tart guide
- Lasagna
- Slow-sautéed spring vegetables
- One golden broth, three chicken soups
- Flipping for spatulas
- Fabulous french fries

45

- Grill a juicy burger
- Real baked beans
- Stuffed chicken breasts
- Fresh vegetables get great flavor fast
- Making ravioli from scratch

46

- A casual menu from Spain
- Juiciest grilled pork chops
- Luscious plum desserts
- How to bake a double-crust fruit pie

47

- Turkey, bread stuffing, and gravy
- Three methods for roast chicken
- Vegetable stews
- Moist, tender upside-down cake

48

- Elegant, easy Cornish hens
- Creating your own quick recipes
- Cassoulet
- Holiday soufflé cake

Fine Cooking 2002

Great gift for anyone who loves to cook!

A full year of *Fine Cooking* – all 7 issues – over 600 recipe-packed pages – in a beautiful, hardbound cover.

Only \$32.95 Plus S&H
(Issues #49 - #55) Product #051004

Limited Number... Order Today!

Mail the attached Reply Form or call 866-469-0795

For a complete listing call or visit online: www.finecooking.com/backissues



Thanksgiving how-to

Roasting baby Vegetables

High heat concentrates flavor

One of my favorite ways to dress up the turkey platter—and offer a vegetable that everyone likes—is to roast a selection of baby vegetables. They're easy to prepare because the skins and stems are tender and require almost no trimming. And by cooking them with high heat, they'll roast in just about the same time the turkey needs to rest—particularly handy if you have only one oven.

Roasted Baby Squash, Carrots & Potatoes

Baby pattypan squash,
2 to 3 per serving

Baby red and yellow potatoes,
2 to 3 per serving

Baby carrots, preferably with tops,
2 to 3 per serving

Extra-virgin olive oil

**Kosher salt and freshly ground
black pepper**

Chopped fresh thyme or rosemary

Heat the oven to 450°F. Wash and dry the vegetables. Trim off any tips or stems that seem extra long, and halve any vegetables that seem a little large. Toss each type of vegetable separately in olive oil (just enough to coat), salt, pepper, and a little chopped thyme or rosemary. Spread the vegetables in a single layer on a rimmed baking sheet, keeping each type in a separate group so you can easily remove one if it cooks faster than the others. Roast in the center of the oven

for 10 minutes. Use a spatula to flip and move the vegetables around, and then continue roasting for another 5 minutes. Pierce each type of vegetable with a fork to check for tenderness. If one type is tender, transfer it with a spatula to your serving bowl or platter, tent with aluminum foil, and continue roasting the other vegetables until they're tender, checking every 5 minutes. The longest-cooking vegetable—the potatoes—will take about 25 minutes total.

favorite gadget



We were glad we had this apple corer while testing the tarte Tatin recipe on p. 65. The recipe calls for cored apple halves, and this tool removes the core and ends in one swift motion. Serrations at the end make it easy to plunge the tool into the apple, and the soft rubber grip prevents slippage when your hands are slick with apple juice. The drawback, common to all apple corers of this design, is that you need to be good at guessing exactly where the core lies. If your aim is a little off, you'll have to do a little core clean-up once you cut the apple in half (a melon baller works well for this). The Oxo Good Grips apple corer is about \$6 or \$7 at many kitchen-supply shops. To order by mail, see Where to Buy It, p. 90.

tip:

For salads made with raw apples, choose the Golden Delicious variety. It doesn't oxidize and turn brown the way other varieties do.

GET THE SHARPEST
CHEDDAR YET WITH THE
NEW EXTRA-COARSE
MICROPLANE®
GRATERS!



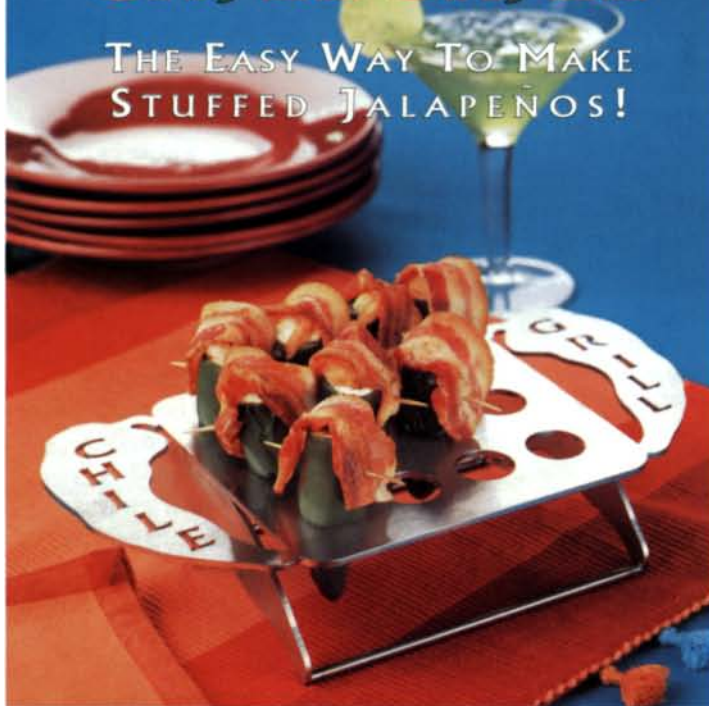
Microplane
Sharper Culinary Tools

Look for the new Microplane® extra-coarse graters at your local gourmet shops and housewares stores. To find out more visit www.microplane.com. *Sharper is Better!*

READER SERVICE NO. 62

CHILE GRILL™

THE EASY WAY TO MAKE
STUFFED JALAPEÑOS!



www.chilegrill.com
888-784-7379

READER SERVICE NO. 114

A Gourmets' Toolbox for the passionate cook

*ChefsChoice

Sharpeners
Slicers
Appliances

*Crepemakers

*Baking Tools

Ateco Baking Supplies
Pastry & Baking Mats
Doughmakers Gourmet Bakeware

*Panini Grills

*Bron, Matfer and Benriner
Mandolines & Spiral Slicers

*Gadgetville

*Raclette Cheese Makers

*Messermeister Elite Cutlery

*Chasseur Enameled Cast Iron

*Bourgeat Copper Cookware



Swissmar Raclette Grill

sharpknives.com

Unique Culinary Tools
Friendly Personal Service

Use Our Website to Shop Safely Online, 24-7

Call us Toll Free 1.888.797.8300

Complimentary Gift Wrapping * \$4.95 Shipping

An Internet Catalog www.sharpknives.com



READER SERVICE NO. 149

Elegant Workspace Solutions

The Ultimate Granite Kitchen Island

- 1" thick high-quality granite – nature's most durable surface
- Furniture quality drawers & shelves for great storage
- Heavy duty legs and locking casters for easy mobility
- End-cut chopping block and granite care kit included
- Four colors of granite available

Rogar
INTERNATIONAL CORPORATION

Visit www.rogar.com
for retail locations and
product information.

Rogar International Corp.
12732 Oak Lake Court,
Midlothian, VA 23112
Toll free: 1-800-351-1420



READER SERVICE NO. 125



Cranberry Sauce with Star Anise & Port

Yields about 2½ cups.

½ cup ruby port
¾ cup granulated sugar
2 whole star anise
Pinch salt
12 ounces fresh or frozen cranberries
1 teaspoon finely grated orange zest

In a medium saucepan, combine the port, sugar, star anise, salt, and ½ cup water.



Bring to a boil over medium-high heat, stirring to dissolve the sugar. As soon as the mixture reaches a boil, remove it from the heat, cover, and let stand for 20 minutes to infuse the star anise into the liquid. Meanwhile, pick through the cranberries for stems, rinse them well in a colander, and let drain.

Return the liquid to a boil over medium-high heat and add the cranberries. When the mixture again returns to a boil, lower the heat to a simmer and cook, occasionally stirring gently, until most of the berries have popped open and the sauce has thickened slightly, 8 to 10 minutes. Discard the star anise. Stir in the orange zest and let the sauce cool to room temperature. If not using the same day, refrigerate for up to a week (return the sauce to room temperature before serving).

As spice as fragrant—and as beautiful—as star anise deserves a more prominent spot on our spice shelves. The star-shaped spice is the dried fruit of a small Asian evergreen tree that's a member of the magnolia family. Harvested when it's still green and unripe, it's dried in the sun, where it develops its red-brown color and a sweet, warm flavor that's reminiscent of licorice, clove, fennel seed, and aniseed (although it's botanically unrelated to any of these spices).

How to use it:

Star anise is used primarily in Vietnamese and Chinese cooking. Much like bay leaves are used in Western cuisines, whole stars are used to infuse soups, stews, and braised dishes, like the short ribs on p. 49. Ground star anise is the dominant ingredient in Chinese five-spice powder, which also includes Sichuan peppercorns, fennel seed, cinnamon, and cloves. A little ground star anise goes a long way; try adding a pinch to a stir-fry or substitute it for aniseed (use about half the amount of aniseed called for). Star anise also complements sweet foods, especially ones that include fruit. Try adding it to pear-poaching liquid.

How to buy & store it:

Some supermarkets carry whole or ground star anise, but your best bets for the freshest spice are Asian markets, natural-foods stores, and mail-order spice houses (see p. 90). If you need ground star anise, you can grind the whole stars (including the seeds) in a spice grinder or mortar and pestle, but commercially ground will be more finely textured than home-ground.

Like all spices, star anise should be stored in an airtight container away from light and heat. Whole stars will stay fresh for about two years; ground star anise lasts about one year. To check the freshness of a whole star, break off a point and squeeze it until the seed pops. If you don't immediately smell the distinctive aroma, it's likely past its prime.



(800) 822-5564

*We Bring you the
World's Finest
Gourmet Delicacies*

CUSTOM GIFT BASKETS

Caviar, Foie Gras, Salmon, Wild Game, Boutargue, Smithfield Ham, Teas, Condiments, Honeys, Preserves, Truffle Oil, Olive Oils, Argan Oil, Freshly Roasted Nuts, Coffees, Crystallized Flowers, Praline Paste, Rare & Exotic Chefs' Specialties, Vanilla Extracts, Fine Chocolates, Chestnut Flour, Chestnut products, Sauces, Mustards, Vinegars, Organic Foods, and much more!

We ship virtually anywhere in the world.

READER SERVICE NO. 12

FORGET THE COOKBOOK...

ever tried a **cooksites?**

www.kitchenconservatory.com

- Berndes cookware
- Recipe protectors

8021 Clayton Road
St. Louis, MO 63117
866.862.CHEF (2433)



READER SERVICE NO. 21

**The Handy-est Cooking Tool
You'll Ever Own !**



REPLACES TONGS · FORKS · SPATULA

- Turns, flips, moves and carries food in a flash.
- Does not bleed or mark meats.
- Does not scrape up grease like a spatula.
- Makes food handling quicker, safer & easier.
- Dealer inquiries welcome.

Order online at:
www.pigtailff.com
or call 518-398-6617



PATENT PENDING.
COPYRIGHT 2000, K2 DEVELOPMENT.

READER SERVICE NO. 18



TWO-PIECE WÜSTHOF "ASIAN" COOK'S SET

The 3" Sheep's Foot Paring Knife slices and trims vegetables and fruits. Create ribbon-thin peels and great garnishes. 7" Hollow Ground Santoku Knife. Minces, chops and dices. Hollows reduce drag on blade for easy slicing of raw or cooked meats, fish, poultry and vegetables. These are the two most versatile knives for a well-equipped kitchen. Gift boxed.

Regular Price: \$153.⁰⁰ **Our Price: \$99.⁹⁹**

For The Finest In Kitchenware

Board & Basket

Shaw's Powerhouse Plaza, West Lebanon, N.H. 03784
(603) 298-5813 (800) 635-1119 • Fax: (603) 298-5548
www.boardandbasket.com
email us at: shopnow@boardandbasket.com

READER SERVICE NO. 63

Garlic Chopper

Silit
by **WMF**

for Fine chopping
Garlic, veggies, herbs



- made of 18/10 stainless steel
- rotating blade for chopping as finely as desired
- available only at Williams Sonoma



WMF/USA
800-999-6347

Available only at Williams Sonoma stores

READER SERVICE NO. 119

tasting panel

Bacon

Bacon is much more than the standard sidekick to a plate of eggs or stack of pancakes. It's a staple ingredient in all styles of cooking—used in the base of many soups and stews, folded into beans, pasta, or potato salad, or crumbled over a salad or just about any vegetable. So we thought it would be useful to serve up a blind tasting of some of the bacons in their standard-cut (as opposed to thick-cut) versions that you're likely to see in your grocery store. While the bacons are listed in ranking order, we found that everyone has different tastes when it comes to bacon—some like lean and chewy, some prefer crisp and fatty. Read on to find out which brand here meets your ideal.

—Maryellen Driscoll, editor at large



top pick

OSCAR MEYER

\$4.99 for 1 pound

"Finally, a substantial slice of bacon," noted one taster. Particularly favored for its textural balance of crispness and chewiness, the bacon had a little "honeyed" sweetness to it that was more pronounced than the salt flavor. It was also well balanced, with clean pork flavor, just enough (not too much) fatty flavor, and slight smokiness.

TASTING RESULTS

Bacon is numbered in order of preference.



2 FARMLAND

\$3.99 for 1 pound

This was a lean bacon lover's favorite, marked by a pleasantly chewy and meaty texture (but no crisp fat, for those who like a little—or a lot—of that too). There was a nice balance of sweet, salty, and pork flavors, although the absence of marbled fat made it reminiscent of ham.

3 BOAR'S HEAD

\$2.59 for 8 ounces

Flavor carried this bacon, with a pleasant emphasis on the sweet, a modest hit of salt, mild smokiness, and an overall clean taste. The slim strips of dark, rosy-colored meat and golden-crisped fat were chewy—"you get your bite's worth without it being overly meaty"—but not especially crisp.

4 HORMEL

\$4.69 for 1 pound

Composed of large, wide strips, this bacon had a pleasant balance of sweet, salty, and pork flavors but was somewhat lacking in overall character. The texture was pleasantly chewy but lacked the classic crisp counterpart.

5 NIMAN RANCH

\$3.79 for 12 ounces

If you want to add some smoky flavor to a pot of beans or a stew, this is your bacon. It's extremely smoky—considered by most to be too distinctly smoky to serve with breakfast. The thick slices had a crackly crisp-tender texture with slight chewiness.

6 ARMOUR

\$3.99 for 1 pound

With an attractive, russet-red meat color, this bacon tasted slightly sweet and porky, not noticeably salty. The drawback was its texture. The meat was chewy and somewhat tough and laced with flabby fat that would have been hard to crumble.

7 JOHN MORRELL

\$3.99 for 1 pound

This bacon was characterized by a crisp, almost "shattery" texture, which won over the tasters who like a "melt-in-your-mouth" quality to their bacon. But most tasters wanted more meaty chew and overall substance. The flavor was primarily salty and fatty with some smokiness.



Mmmmm,
life is good!

LE CORDON BLEU SCHOOLS

THAT ARE PART OF LE CORDON BLEU
SCHOOLS NORTH AMERICA CAN
PREPARE YOU FOR THE PRESTIGIOUS
CULINARY CAREER YOU'VE ALWAYS
WANTED. TRAIN TO BE AN EXECUTIVE



CHEF, SOUS CHEF, PASTRY
ARTIST, RESTAURANT
OWNER OR FOOD AND
BEVERAGE DIRECTOR.
LE CORDON BLEU IS THE
WORLD'S PREMIER NAME IN
CULINARY EDUCATION.

CALL TOLL FREE

1.888.963.2255

EXT. 1044

OR ENTER PROMO CODE 1044 AT

www.topculinary.com

- SAN FRANCISCO, CA
- CHICAGO, IL
- AUSTIN, TX
- PASADENA, CA
- PITTSBURGH, PA
- LAS VEGAS, NV
- PORTLAND, OR
- ORLANDO, FL
- DOVER, NH
- SCOTTSDALE, AZ
- MENDOTA HEIGHTS, MN
- ATLANTA, GA

CAREER EDUCATION CORPORATION
2895 GREENSPRING PARKWAY, SUITE 600
HOFFMAN ESTATES, IL 60195

READER SERVICE NO. 130

crave.

[Kershaw Shun Classic. 8" cooks,
blade clad with 16 layers of high
carbon stainless steel, rust free,
damascus look. \$129.00.]



Look no further.®

GRACIOUS HOME®

east third avenue at 70th street 212-517-6300

west broadway at 67th street 212-231-7800

www.gracioushome.com, open 7 days.

free delivery in Manhattan. we ship anywhere.

READER SERVICE NO. 24

**Everything tastes better
with a custom label**

Create your own labels for all your
homemade goodies, using your
words with our styles, shapes
and colors. It's
easy, and
there's no
minimum
order!

myownlabels.com

Order online at www.myownlabels.com

READER SERVICE NO. 30



With a quick-
release lock and
a gentle grasp,
our tongs give
your food a turn
for the better.

A Turn for
the Better

**KUHN
RIKON**
SWITZERLAND

THE AMAZING EASY-LOCK TONGS FROM KUHN RIKON

Learn more about our cookware and cooks' tools at kuhnrikon.com or call 800-662-5882 for our catalog

READER SERVICE NO. 28

FROM THE BACK COVER

For more information about wild mushrooms, call Lars Per Norgren at **Peak Forest Fruit** (503-324-0117).

In Season *p. 16*

Burpee (800-888-1447; www.burpee.com) carries three varieties of butternut squash seeds, including its own Burpee Butterbush. **Pinetree Garden Seeds** (207-926-3400; www.superseeds.com) in New Gloucester, Maine, sells seeds for Early Butternut and Waltham Butternut squash. **Stokes Seeds** (www.stokesseeds.com; 716-695-6980) lists eight varieties of butternut seeds, including Butternut Supreme and Avalon.

Kitchen Detail *p. 38*

For more information on Cricket Winton's kitchen, call **Franzen Associates** at 203-259-0529.

Short Ribs Menu *p. 46*

For small gratin dishes for making Leslie Revsin's Pear & Hazelnut Gratin, go to **A Cook's Wares** (www.cookswares.com; 800-915-9788). A 6-inch round Apilco dish is \$11.50.

Tarte Tatin *p. 62*

Although a heavy skillet works well for making tarte Tatin, Le Creuset makes pans that are designed specifically for making the apple dessert. A 1½-quart, 10-inch pan is \$44.99 at **Chef's Catalog** (www.chefscatalog.com; 800-884-2433).

Using Up the Turkey *p. 66*

For a sturdy, roomy stockpot in which to make the turkey stock, visit **Bridge Kitchenware** (www.bridgekitchenware.com; 212-688-4220). The New York company sells stainless-steel French Sitram pots ranging in size from 11.6 quarts all the way up to 22.2 quarts, and starting at \$78.50. To find a jar of the chile paste sambal oelek, visit an Asian grocer or go to **Oriental Pantry** (www.orientalpantry.com; 978-264-4576), which sells an 18-ounce bottle of the hot paste from Huy Fong Foods for \$3.49.

Wild Rice *p. 71*

For a source for authentic wild rice, look to **Northland Native American Products** (612-872-0390; www.northlandvisions.com), which sells 16-ounce bags for \$7.95.

Pumpkin Desserts *p. 74*

For a reliable springform cheese-cake pan, try **Sur La Table** (866-328-5412; www.surlatable.com), which carries a 9-inch nonstick pan from Kaiser for \$40. Sur La Table also sells a Nordic Ware 12-cup capacity nonstick bundt pan for \$28.95 for making the pumpkin-cornmeal cake. The saffron oval baking dish (17x10½x3 inches) in which we baked the pumpkin bread pudding is made

by **Vietri**. To find a store near you that carries the dish, call 800-277-5933 or visit www.vietri.com.

From Our Test Kitchen *p. 80*

Penzeys Spices (800-741-7787; www.penzeys.com) offers a 1-ounce bag of whole star anise for \$3.19. You can find the Oxo Good Grips 8-inch apple corer in kitchen-supply stores and at **Cooking.com** (800-663-8810) for \$6.50.



Quick & Delicious *p. 98C*

To find a store near you that carries Delverde's nests of pappardelle, call **Delverde** at 800-222-4409, or order an 8-ounce box of the pasta from **efoodpantry.com** (866-372-6879) for \$3.11.



advertisers' index

To get more information from advertisers, use the reader service card attached.
For quick access to their websites, go to the Index to Advertisers at www.finecooking.com

Advertiser	Reader Service Number	Web Address	Page	Advertiser	Reader Service Number	Web Address	Page
A Best Kitchen.com	67	www.abestkitchen.com	p. 15	Kitchen Knives.com	85	www.kitchenknives.com	p. 94
A Gourmet's Pantry	77	www.agourmetspantry.com	p. 94	Kitchen Products.com		www.kitchen-products.com	p. 96
Acorn Springs Farms	13	www.dwarfcitrus.com	p. 29	Kitchry	90	www.kitchry.com	p. 96
Alfi International, Inc.	99	www.alfi.com	p. 45	Knife Merchant	27	www.knifemerchant.com	p. 94
All-Clad Metalcrafters	65	www.allclad.com	p. 13	Kona Star Farms	136	www.konastar.com	p. 96
American Personal Chef Assoc.	91	www.personalchef.com	p. 94	Kuhn-Rikon Corporation	29	www.kuhnrikon.com	p. 11
American Vintage Wine Biscuits	55	www.americanvintage.com	p. 7	Kuhn-Rikon Corporation	28	www.kuhnrikon.com	p. 89
Anolon Cookware		www.anolon.com	p. 43	Kyocera Advanced Ceramics	52	www.kyoceraadvancedceramics.com	p. 29
Aulio Golden Hazelnut Oil	98	www.aulio.com	p. 96	La Villa Cucina	109	www.lavillacucina.com	p. 31
Bellacopper	127	www.bellacopper.com	p. 95	L'Academie De Cuisine	22	www.lacademie.com	p. 23
Best Coffee by Mail	75	www.bestcoffeebyemail.com	p. 94	Lacanche Ranges	51	www.frenchranges.com	p. 97
Beyond Pots And Pans	11	www.beyondpotsandpans.com	p. 94	Ladd Hill Orchards	25	www.laddhillchestnuts.com	p. 95
Board & Basket	63	www.boardandbasket.com	p. 87	Le Cordon Bleu	49	www.cordonbleu.net	p. 7
The Bowl Mill	6	www.bowlmill.com	p. 41	Les Dames D'escofier		www.ldei.org/ny.html	p. 43
Browne & Co.	61		p. 41	Magic Seasoning Blends	72	www.chefpaul.com	p. 41
Bulk Foods	150	www.bulkfoods.com	p. 97	Maison Glass	12	www.maisonglass.com	p. 87
Cajun Power Sauce	152	www.cajunpowersauce.com	p. 37	Meats & Livestock Australia	129	www.australian-lamb.com	p. 99
Campbell's Gourmet Cottage	46	www.gourmetcottage.com	p. 15	Merae	86	www.merae.com	p. 41
Capresso	82	www.capresso.com	p. 11	Metrokane	45	www.metrokane.com	p. 27
Capresso	144	www.capresso.com	p. 17	Microplane	62	www.microplane.com	p. 85
Career Education Corp.	130	www.topculinary.com	p. 89	Millie's Pierogi	41	www.milliespierogi.com	p. 94
Caroline's Cakes	123	www.carolinescakes.com	p. 7	Monin Corporation	68	www.moninathome.com	p. 45
Casafina	73	www.casafinagifts.com	p. 31	Montana Legend Brand Meats	74	www.montanalegend.com	p. 31
Catacurian	66	www.catacurian.com	p. 27	Mother's Mountain	76	www.mothersmountain.com	p. 96
Catch of the Sea, Inc.	43	www.catchofthesea.com	p. 94	Mugnaini Imports	71	www.mugnaini.com	p. 96
Caviar Assouline	35	www.caviarassouline.com	p. 95	My Own Labels	30	www.myownlabels.com	p. 89
Cedar Baking Planks	132	www.cedarbakingplanks.com	p. 95	New West Knifeworks	133	www.newwestknifeworks.com	p. 7
Chef's Catalog	104	www.chefscatalog.com	p. 40	Notting Hall Tea	110	www.nottinghall.com	p. 95
The Chef's Resource		www.chefsresource.com	p. 37	125west, Inc.	10	www.125west.com	p. 97
Chesapeake Bay Gourmet	37	www.cbkgourmet.com	p. 27	Oregon Pinot Noir Club	48	www.oregonpinotnoir.com	p. 15
Chile Grill	114	www.chilegrill.com	p. 85	The Pepper Mill	69	www.thepeppermillinc.com	p. 96
Classic Cookers			p. 94	Personal Chefs Network, Inc.	5	www.personalchefsnetwork.com	p. 96
Colavita USA	70	www.colavita.com	p. 25	Petaluma Coffee And Tea Co.	4	www.petalumacoffee.com	p. 97
Complements to the Chef	102	www.complementstothechef.com	p. 93	Pig Tail Food Flipper	18	www.pigtailff.com	p. 87
Cook Street	23	www.cookstreet.com	p. 15	Pillivuyt Usa, Inc.	118		p. 7
Cookbooks By Morris Press	20	www.morriscookbooks.com	p. 96	Plum's Cooking Co.	131	www.plumscoking.com	p. 45
Cooknpro 3.0	40	www.cookn.com	p. 94	Pot Racks	36	www.metalcuisine.com	p. 96
Cuisinshop.com	80	www.cuisinshop.com	p. 27	Rafal Spice Co.	14	www.rafalspicecompany.com	p. 95
Culinary Vacations, Inc.	107	www.culinaryvacationsinc.com	p. 94	Replacements	50	www.replacements.com	p. 94
Cutleryandmore.com	9	www.cutleryandmore.com	p. 13	Rogar International Corp.	124	www.rogar.com	p. 17
EZ Juicers	134	www.ezjuicers.com	p. 96	Rogar International Corp.	125	www.rogar.com	p. 85
Earthstone Wood-Fire Ovens	31	www.earthstoneovens.com	p. 41	Rosle USA	60	www.rosleusa.com	p. 23
Easy Cookin'	94	www.easycokin.com	p. 94	Salsa2U	105	www.salsa2u.com	p. 94
Ecco La Pasta	84	www.eccolapasta.com	p. 23	San Francisco Herb Co.	16	www.sfherb.com	p. 96
Edward Hamilton Bookseller	19	www.erhbooks.com/fbw	p. 95	Schaaf Cutlery	81	www.schaafusa.com	p. 92
Emile Henry	59	www.emilehenry.com	p. 37	Scherr's Cabinet & Doors, Inc.	122	www.scherrs.com	p. 15
1st in Coffee	93	www.1stincoffee.com	p. 23	The School of Gourmet			
Falk Culinar	139	www.copperpans.com	p. 17	Cooking	141		p. 97
Fine Cooking Back Issues		www.finecooking.com/backissues	p. 83	Sears Kenmore	112	www.kenmore.com	p. 2
Feasting With Friends Event		www.finecooking.com/feasting	p. 92	Select Appliance	151	www.selectappliance.com	p. 29
Finales Gourmet Desserts	95	www.finalesgourmetdesserts.com	p. 45	Sharp Knives.com	149	www.sharppnives.com	p. 85
Food & Wine Trails Tours	116	www.foodandwinetrails.com	p. 96	Silpat	38	www.demarleusa.com	p. 29
Franke, Inc.	64	www.frankeksd.com	p. 27	Solaire Grills	89	www.solairegrills.com	p. 97
The French Culinary Institute	83	www.frenchculinary.com	p. 29	Spyderco, Inc.	17	www.spyderco.com	p. 17
The Gadget Source		www.thegadgetsources.com	p. 31	Sublistyle Leisure Fashion	92	www.sublistyle.com	p. 97
The Gadget Source		www.thegadgetsources.com	p. 95	Sugarcraft, Inc.	42	www.sugarcraft.com	p. 96
The Good Cook		www.jointhegoodcook.com	p. 11a	Sullivan University	145	www.sullivan.edu	p. 95
Good Cooks Online		www.goodcooksonline.com	p. 95	Sunburst Trout Company	54	www.sunbursttrout.com	p. 97
The Gourmet Depot	148	www.thegourmetdepot.net	p. 7	Sunnyland Farms	106	www.sunnylandfarms.com	p. 94
The Gourmet Kitchen	100	www.gourmetkitchen.net	p. 7	Sur La Table	53	www.surlatable.com	p. 41
Gracious Home	24	www.gracioushome.com	p. 89	Swissmar Imports, Ltd.	143	www.swissmar.com	p. 15
Green Mountain Sugar House	111	www.gmsh.com	p. 31	Taunton's House Check		www.taunton.com/housecheck	p. 93
The Greenbrier	44	www.greenbrier.com/culinary	p. 45	Taunton's Inspired House		www.taunton.com	p. 32
The Hain Celestial Group	146	www.hainpurefoods.com	p. 9	Thomas Moser Cabinetmakers	58	www.thosmoser.com	p. 92
Hand Helpers	88	www.handhelpers.com	p. 95	Tienda.Com	3	www.tienda.com	p. 96
Harney & Sons Tea	47	www.harney.com	p. 96	Trenton Bridge Lobster Pound	79	www.trentonbridgelobster.com	p. 94
Hida Tool	8	www.hidataool.com	p. 27	Trois Petits Cochons, Inc.	32	www.3pigs.com	p. 93
The Internet Kitchen	97	www.your-kitchen.com	p. 97	USPCA	142	www.uspca.com	p. 97
The Japan Woodworker		www.cutlery.thejapanwoodworker.com	p. 95	Upton Tea Imports	15	www.uptontea.com	p. 94
Jefferson State Forest Products	117	www.jeffersonstateproducts.com	p. 95	Vac Master	78	www.aryvacmaster.com	p. 97
Jessica's Biscuit Cookbooks		www.ecookbooks.com	p. 35	Vic Firth Mfg.	56	www.vicfirthgourmet.com	p. 23
KSP Spices	34	www.kspspices.com	p. 94	Viking Range Corporation	103	www.vikingrange.com	p. 19
Kendall-Jackson Winery	126	www.kj.com	p. 3	William Bounds, Ltd.	33	www.wmboundsltd.com	p. 93
Kershaw Knives	128	www.kershawknives.com	p. 31	Wizard Of Food	113	www.wizardoffood.com	p. 95
Ketchupworld.com	1	www.ketchupworld.com	p. 97	WMF of America	121	www.wmf-usa.com	p. 21
Kitchen Conservatory	21	www.kitchenconservatory.com	p. 87	WMF of America	120	www.wmf-usa.com	p. 40
Kitchen Emporium	26	www.kitchenemporium.com	p. 96	WMF of America	119	www.wmf-usa.com	p. 87
Kitchen Etc.	96	www.kitchenetc.com/fcmag	p. 97	Wusthof Knife	138	www.wusthof.com	p. 43

THOS. MOSER
CABINETMAKERS



Experience the beauty and comfort
of handcrafted
American hardwood furniture.

Call or visit our website for a free catalog:

800-708-9045

www.thosmoser.com

Crafted by hand. Guaranteed for life.

READER SERVICE NO. 58

**Schaaf...Immer Einen Schnitt Über
Dem Durchschnitt**

...Always a Cut Above the Rest

- Unique forged bolster and butt
- "Strong, sturdy, handles any job."
— Matthew Gambatese, Executive Chef,
Circo/Zibibbo, Cleveland, OH
- Handmade by artisans in
Solingen, Germany

Schaaf First Class Cutlery
800.274.1967 • schaafusa.com

READER SERVICE NO. 81

**Keep your *Fine Cooking*
back issues looking brand new.**



Store your treasured copies of *Fine Cooking* in
slipcases for easy reference again and again!
Bound in red and embossed in gold, each case
holds more than a year's worth of *Fine Cooking*.
Only \$8.95 (\$24.95 for 3, \$49.95 for 6).

Add \$1.50 per case for P&H. Outside the U.S., add \$3.50 each
(U.S. funds only). CT residents add 6% sales tax.

To place an order using your credit card, call
1-800-888-8286 or send your order and
payment to: Taunton Direct, Inc.,
P.O. Box 5507, Newtown, CT 06470-5507

Our holiday entertaining classes require some unusual school supplies.



Learn to create
holiday menus that
work, select the
right wines, and
put it all together in
style with the culinary
all-stars from *Fine Cooking*!

Join us for a fun-filled weekend of hands-on
and demonstration classes with nationally



known food authorities Joanne Weir,
Carolyn Weil, and Laura Werlin;
Frei Brothers Reserve wine
educator Pat Dodd; and
Fine Cooking's Martha
Holmberg and Molly Stevens.
We'll kick things off with a
Marketplace Tasting of goodies from
northern California food and wine artisans.

**FEASTING
~WITH~
FRIENDS**

Presented by



Sur La Table
A Cook's Paradise since 1972

**Fine
Cooking**

November 6 – 8,
Sur La Table, San Francisco

**For more information or to register,
call toll free 866-96FEAST
or visit www.finecooking.com/feasting.**

Complements to the Chef



Since 1979

A Kitchen Store and More

*Brimming with the stupendous, exciting,
wonderful, incredible, eclectic, practical,
exotic, unequaled, and fantastic.
Knowledgeable staff*

Now create your own Gift Registry
online – for Bridal, Birthday,
any Special Occasion

Free Gift Wrapping
Gourmet Food Baskets
Free shipping for purchases
over \$100.00

Asheville, North Carolina
1-800-895 CHEF (2433)

www.complementstothechef.com

READER SERVICE NO. 102

All Natural Pâtés & Charcuterie Since 1975



*Traditional pâtés and mousses,
Bloc de Foie Gras de Canard,
Vegetable & Seafood Terrines.*
www.3pigs.com

Call us for your free catalog at
1-800-LES PATE (537-7283)

READER SERVICE NO. 32

Have you seen....

.....our
**website
lately?**

finecooking.com



The Taunton Press
Inspiration for hands-on living®

NEW!



Find house fixes fast to 600 common problems.

Fix leaks, squeaking floors, peeling paint, cracking concrete, and hundreds of other common house problems. The answers are all in one handy new expert guide from the publishers of *Fine Homebuilding* – *House Check*.

\$16⁹⁵

8 1/2" x 11", 42 pages
Product #070707

ORDER TODAY Visit www.taunton.com/housecheck

or call 800-888-8286. Offer Code: **MH80001**

*Payable in U.S. funds only. P & H additional.



The Taunton Press



We're Big on Pepper!



WILLIAM BOUNDS LTD.

310-375-0507

www.wmboundsltd.com

©2003 William Bounds, Ltd.

READER SERVICE NO. 33

Salsa2U
COM
America's Monthly Gourmet Salsa Club
Call 1-888-Salsa2U (725-7228)
Save Online! www.salsa2u.com

**HANDMADE
PIEROGI**
www.milliespierogi.com • 1-800-743-7641
We make our pierogi by hand, using the finest ingredients, then fully cook before packaging. They arrive fresh at your door in a reusable foam cooler. Cabbage, potato & cheese, farmer's cheese or prune fillings - pick your favorites!
Millie's
PIEROGI
As Featured in The New York Times & Yankee Magazine
one dozen pierogi per tray
Box of 6 trays \$36 Box of 10 trays \$54
Kapuska + 5 trays \$38.50 Polish Party Pack \$60
Call for S&H Check or Money Order
129 Broadway, Chicopee Falls, MA 01020

CookinPro® 3.0
Culinary Software helps you in the kitchen!
Enter, Import, Share, and Manage your recipes
Plan Menus • Create Cookbooks
Analyze Nutrition • Make Shopping Lists
Control your Pantry • Download to your PDA
1-888-394-0047 www.cookin.com **BSI**

BestCoffeeByMail.com
BestTeaByMail.com
What More Can We Say!
1-800-837-7423

THE FRESHEST SPICES AT THE BEST PRICES
They are so fresh, it is as if you grew them yourself
KSP Spices **FREE**
Price List and Samples
Send a #10 SASE
PO Box 892, St Johns, AZ 85936
(888) 249-4177
www.KSPSPICES.com / kspspices@wmonline.com

American Personal Chef Association
*Training, Supporting & Representing
Successful Personal Chefs Since 1995.*
personalchef.com
*The Information Portal to the
Personal Chef Industry.*
800-644-8389

Cooking with Chef John Wilson
Normandy/Provence, France & Tuscany, Italy
Cooking classes, excursions, accommodations & meals.
New Weekend Gourmet Getaways in Atlanta & Asheville.
Call for a free brochure/visit our website.
1-888-636-2073 *www.culinaryvacationsinc.com

A Gourmet's Pantry
Madeira Harvest
from Casafina
We carry the complete line in all five colors at the best prices. Visit us on the web or in our store.
905 River Road - Erwinna, Pa. 18920
1-800-556-4760
www.agourmetspantry.com

PECANS, other nuts, dried fruit, cakes, candies and much more.
Gift Packs and Home Boxes.
Free catalog - Call 1-800-999-2488
Visit our web site
www.sunnylandfarms.com

Visit us on the web at
www.easycokin.com
for a world of cooking accessories and more.
Toll Free (877) 392-6656

BEYOND POTS AND PANS
For the Finest in Culinary Supplies
tel. 209-952-1966
beyondpotsandpans.com

KITCHENKNIVES.COM
The Web's Largest Selection of Cutlery
Over 60 Brands of Knives including:
Henckels, Forschner, Wusthoff, Boker, & Kyocera
800-338-6799
Great Prices Old Fashioned Service

TRENTON BRIDGE
LOBSTER POUND
Fresh lobster and native shellfish shipped directly to your kitchen from the Coast of Maine.
www.trentonbridgelobster.com
207-667-2977

China, Crystal, Silver & Collectibles
Old & New • Buy & Sell
10 Million Pieces
183,000 Patterns
Call for FREE lists of each of your patterns.
1-800-REPLACE
(1-800-737-5223)
PO Box 26029, Dept. FK
Greensboro, NC 27420
www.replacements.com
REPLACEMENTS, LTD.

Knife Merchant
BEST KITCHEN TOOLS
BEST PRICES
FREE CATALOG
1-800-714-8226 www.knifemerchant.com

100% NATURAL
Catch of the Sea
SIMPLY THE BEST ALBACORE TUNA, SALMON & SMOKED OYSTERS
Taste the difference quality makes.
Hand caught and packed. Rich in OMEGA-3
YOU'LL LOVE IT. GUARANTEED!!
1 866 290 5651
www.catchofthesea.com

UPTON TEA IMPORTS
Purveyor of the World's Finest Teas
1-800-234-8327 Free catalog listing over 320 varieties of garden-fresh, loose tea
www.uptontea.com
231 South St. * Hopkinton, MA 01748

AGA Cookers
All cast iron construction for better tasting food. Two sizes. Ten porcelain enamel colors. Three types of fuel.
Classic Cookers
90-6110 Lower Barnett Hill
Middlesex, VT05602 • 802-223-3620

Reach your best potential customers in *Fine Cooking's* **Cook's Market.**
For details, call:
1-800-926-8776, ext. 3531.
***fine* Cooking**
FOR PEOPLE WHO LOVE TO COOK

CAVIAR ASSOULINE
for free catalogue 1.800.521.4491



visit our website www.caviarassouline.com

THE CAVIAR & DELICACIES STORE

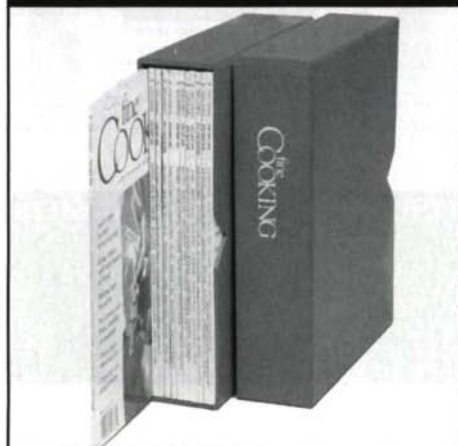
the gadget source.com™



Foley Food Mill \$19.98

thegadgetsource.com
Over 3,000 Cooking Tools!
1-800-458-2616

Keep your Fine Cooking back issues looking brand new.



Store your treasured copies of *Fine Cooking* in slipcases for easy reference again and again! Bound in red and embossed in gold, each case holds more than a year's worth of *Fine Cooking*. Only \$8.95 (\$24.95 for 3, \$49.95 for 6).

Add \$1.50 per case for P&H. Outside the U.S., add \$3.50 each (U.S. funds only). CT residents add 6% sales tax.

To place an order using your credit card, call **1-800-888-8286** or send your order and payment to: Taunton Direct, Inc., P.O. Box 5507, Newtown, CT 06470-5507

What's Cooking at Sullivan?
Your New Career!

www.sullivan.edu
1.800.844.1354



Sullivan University
National Center for Hospitality Studies
3101 Bardstown Road • Louisville, KY 40205

SPICES • TEAS • COFFEES
SPECIALTY ITEMS



FREE 98 PAGE CATALOG
1 800 228-4276
(313) 259-6373

2521 RUSSELL ST., DETROIT, MI 48207
www.rafalspicecompany.com



BellaCopper

The Solid Copper
Heat Diffuser / Simmer Plate
Even Heating No Hot Spots
Keeps the Heat on the Bottom
of the Pan, not the Sides
They Really Work!

(805) 218-3241 www.BellaCopper.com

ERGONOMIC EVERYTHING

www.handhelpers.com
kitchen tools gift sets
tools that work with you and for you

www.handhelpers.com 1-888-632-7091

THE ORIGINAL BC CEDAR BAKING PLANK

A traditional WEST COAST method of oven baking salmon, trout, cod, halibut and chicken.
EASY INSTRUCTIONS AND RECIPE SUGGESTIONS INCLUDED
Order online at www.cedarbakingplanks.com
or call toll free 1-888-362-7272

Bargain Books

America's biggest catalog selection!

● **Save up to 80%** on current books, recent overstocks, imports, reprints. Hundreds of new arrivals monthly.

● **Cookbooks galore**, Gardening, Arts & Crafts, Biography—over 60 subjects.

● **Free Catalog: 1-800-677-3483**

Edward R. Hamilton, Bookseller
387 Oak, Falls Village CT 06031-5005

www.erhbooks.com/fbw

"Savor the Difference"
Master quality Japanese kitchen knives used by highly respected craftsmen and chefs around the world

The Japan Woodworker
(800) 537-7820

www.cutlery.JapanWoodworker.com

NUMBER ONE KITCHEN REFERENCE BOOK

20,000 SOLUTIONS TO KITCHEN & COOKING PROBLEMS

* Not A Cookbook*
GRANDMOTHER'S & CHEFS Cooking Secrets
1(888)767-5755 or www.wizardoffood.com

GoodCooksOnline.Com



\$99
3 qts, 11.5"

pots/pans
utensils
bakeware
tableware
appliances

Serious savings for serious cooks
(800)585-0632



You don't settle for ordinary food,
why settle for ordinary tea?

Notting Hall

The Place for Tea

www.nottinghall.com

781.340.3388 toll free 866.361.TEAS



The Jefferson Collection

Finely Crafted Kitchen Ware
Combining the beauty of
Pacific Madrone and Eastern Maple
proudly presented by

Jefferson State Forest Products
Hayfork, CA 96041-0938
(530) 628-1101

website: www.jeffersonstateproducts.com
e-mail: info@jeffersonstateproducts.com

Chestnuts
Fresh & Dried
Oregon Colossals

TO ORDER:

CALL: 503.625.1248 FAX: 503.625.1937

www.laddhillchestnuts.com

e-mail: Laddhill1@aol.com

Ladd Hill Orchards
SHERWOOD, OREGON

morriscookbooks.com

Publish Your COOKBOOK

Raise \$500 to \$50,000

- Proven fundraiser; perfect keepsake
- No-Risk Guarantee
- Ideal for organizations, churches & schools
- Many options to customize
- No money down; 90 days to pay


CALL for a FREE Cookbook Kit
800-445-6621, ext. 9710

MORRIS PRESS COOKBOOKS

Factory Direct PRICES

www.KITCHEN-PRODUCTS.com

Largest BAKWARE Selection

 Fine Food from Spain at
WWW.TIENDA.COM
Paella Sets, Jamón, Cheeses,
Cookbooks and More.
Free Catalog - 888 472 1022

Start your own personal chef service!
Find a personal chef in your neighborhood!

Personal Chefs Network Inc.
Toll-Free 866.PCN.CHEF • PersonalChefsNetwork.com

 5015 16 Avenue
Brooklyn, NY 11204
(866) 871-4022

**Upscale Kitchenware,
Down-home Service!**

Cookware Bakeware Giftbaskets
KosherGourmetFoods & Specialty Ingredients

WWW.KITCHRY.COM

- 14K Gold or Sterling Silver
- Made-to-Scale (Whisk 1 9/16")
- Full Range of Kitchen Miniatures
- Handcrafted

Wear Your Kitchen Out!

GOURMET JEWELRY FROM **KITCHRY**

For details call 800.383.9334
Dealer Inquiries Invited



www.ezJuicers.COM

YOUR ONLINE SOURCE FOR
**FOOD PROCESSORS, JUICERS, DEHYDRATORS,
DISTILLERS, BLENDERS & REBOUNDERS**
1-800-728-1238

ALWAYS FREESHIPPING. ALWAYS GUARANTEED LOWEST PRICES.

 Cake decorating,
cookie, candy, baking
supplies worldwide.
No paper catalog. Over
16,000 items: Visit us at:
www.sugarcraft.com

SPICES

Allspice to Vanilla Beans

Over 400 Spices, Extracts & Tea Since 1973
Complete Online Ordering at www.sfherb.com
SAN FRANCISCO HERB CO.
250 14th St., San Francisco, CA 94103 • 800-227-4530

Pot Racks

Hand made pure copper pot racks. Designs also available in Stainless Steel, Black Steel & Solid Brass.

Choose from a wide range of standard designs or let our team of designers help you design your own custom made pot rack.

Tel: 1-866-545-2428 www.metalcuisine.com

Chefs make great travel partners!

 Expert Led
Food & Wine Tours
Napa/Sonoma
Italy
France
Spain
New Zealand

FOOD & WINE TRAILS
ESTABLISHED 1983
A Division of Wine Trails

1-800-367-5348
www.foodandwinetrails.com
CST#1005413-10
Earn CCP educational credits

100% PURE KONA COFFEE

DIRECT FROM FARM TO YOU

866-324-1888

For Toll Free Mail Orders
www.konastar.com

Kona Star
HAND PICKED
SUN DRIED
from the
Big Island
of Hawaii



MUGNAINI
Italy's Original
Wood-Fired Oven

Toll Free: 888 887-7206 www.mugnaini.com

KitchenEmporium.com

*"An Online Emporium
of Kitchen Items"*

888-858-7920

 **Aulio**
Golden Hazelnut Oil

- High quality
- Expeller pressed
- 77% mono-unsaturated fat
- Smoke point 545°F
- Clean delicate taste
- Natural Vitamin E source

Call (714) 701-9999 to order direct
or visit our website: www.aulio.com

Two popular sizes. Buy direct and save. Minimum order 1 case (6 bottles).

FINE FOODS FOR HOLIDAY GIFTS

Free Holiday Shipping
An Assorted case of 12 - \$50.22
Maine's Special Homemade Taste
800-440-9891
mothersmountain.com

HARNEY & SONS
THE FINEST TEA since 1983



FREE CATALOG:
1-800-TEA-TIME
www.harney.com



SUBLISTYLE
Leisure & Fashion

www.sublistyle.com

- Aprons
- Place Mats
- Professional Aprons

STAIN RESISTANT & WATER PROOF

A custom program is available for Restaurant Chains, Hotels, Retailers, Advertising and Promotional purposes.

Ph. 386.672.7225



VacMaster SVP-5
Affordable Commercial Vacuum Packaging
Only \$539

- > Extend Shelf Life
- > Prevent Freezer Burn
- > Lower Food Costs
- > Buy Food at Volume Prices
- > 4 mil Heavy Duty Freezer Bags
- > are Boilable and Microwavable
- > Made in the USA
- > USDA, ETL Approved

For a free catalog and suggested uses, call 1-800-821-7849, ext. 14

Fax 816-761-0055   \$539 + S/H

C^{fine} Cooking

SUBSCRIBER LIST SERVICE

Occasionally, we make our subscriber list available to companies whose products we think might be of some interest to you. If you prefer not to receive this mail, just send a note with your mailing label (or an exact copy) to the address below. We'll take care of the rest.

Subscriber Service Dept.
The Taunton Press
P.O. Box 5506
63 South Main Street
Newtown, CT 06470-5506



Sunburst Trout Company, LLC
128 Raceway Place
Canton, NC 28716
800-673-3051 • 828-648-3010

Farm-Raised Rainbow Trout
Hormone Free • No Animal By-Products in Feed
Fillets • Smoked • Caviar • Dip • Rainbow Burgers

Dick Jennings, Agent
Sally Eason, Agent
Steve Eason, Agent

www.sunbursttrout.com
sunburst@brinet.com

Restaurant Quality Grilling

Solaire
INFRARED GRILLING SYSTEMS

Stainless steel portable, cart, built-in and post infrared gas grill models
Heats up in 3 min.
High heat locks in juices
Food is more tasty, tender and succulent!

www.solairegrills.com
800-782-1365
for free brochure



The Internet Kitchen
www.your-kitchen.com
Toll Free: 888-730-0199

Wusthof-Trident • John Boos • Soehnle
Granville • Cuisinart • Global • Rogar
Belpasta • Farberware • KitchenAid • Krups
Scanpan • Zojirushi • William Bounds

Your source for quality products
discount prices and great service

WWW.BULKFOODS.COM

SPICES • NUTS
DRIED FRUITS & INGREDIENTS

Specialty Coffee Roasters & Fine Teas
for the discriminating palate.....

 **Petaluma Coffee & Tea**
wholesale & retail sales:
(800) 929-JAVA Fax (800) 851-2844
www.petalumacoffee.com

KETCHUP WORLD

Kosher. Organic. Spicy. Sugar-free. Great Gifts!
And you thought you knew ketchup!
Discover a new world of flavor!

1-866-KETCHUP
www.ketchupworld.com

Free Video
"Introduction to Personal Cheffing"
800-995-2138

Pursue Your Passion
• Comprehensive Training
• Recognized Certification
• Ongoing Support

www.uspca.com
Since 1991



Learn cooking and catering
Home study course: learn successful catering and gourmet cooking techniques for weddings, banquets, parties. **Send or call 24 hours a day. Free career literature: call 800-223-4542**

Name _____ Age _____
Address _____ Phone _____
City/State _____ Zip _____
The School of Gourmet Cooking/Catering, PCDI
Dept. CGLP104, 430 Tech. Pky., Norcross, GA 30092

125West.com
Over 200 Top Specialty Brands
John Boos • Pillivuyt • Sambonet
InterMetro • Raclette
www.125west.com • 888-921-9378

Kitchen etc ONLINE!
World's Largest Cooking and Dining Superstore
To Get **10% OFF** your first purchase, go to **Kitchenetc.com/fcmag**

Lacanche
a serious French range for serious chefs.



Art Culinaire
800-570-CHEF www.frenchranges.com

nutritioninformation

Recipe	Page	Calories		Protein	Carb	Fats (g)				Chol.	Sodium	Fiber	Notes
(analysis per serving)													
		total	from fat	(g)	(g)	total	sat	mono	poly	(mg)	(mg)	(g)	
In Season 16													
Butternut Squash Soup w/Cumin & Coriander		170	80	4	21	9	2	5	1	5	520	5	based on 6 servings
Roasted Butternut Squash		70	15	1	15	1.5	0	1	0	0	250	4	based on 6 servings
World Cuisines 34													
Ajiaco (Colombian Chicken Soup)		440	170	26	46	19	6	8	3	70	1300	8	
Short Ribs Menu 46													
Crunchy Roasted Pepitas		50	40	2	2	4.5	1	1.5	2	0	90	0	per tablespoon
Mashed Potatoes w/Lemon & Garlic		430	210	8	51	23	14	7	1	65	280	4	
Asian-Style Beef Short Ribs w/Juliened Leeks		530	250	42	21	28	11	11	3	115	2140	3	
Pear & Hazelnut Gratin		450	250	4	49	28	13	11	2	65	80	5	
Braising 51													
Orange-Braised Chicken w/Crisp Prosciutto		310	120	32	14	13	3	7	2	120	880	1	
Pork Chops w/Sweet Onions, Capers & Vermouth		300	160	20	10	17	8	7	1	80	870	1	
Beer-Braised Sirloin Tips w/Mushroom Sauce		400	180	38	12	20	7	10	1	120	620	2	
Halibut Braised in a Tomato-Fennel Broth		330	130	37	10	14	2	9	2	55	730	4	
Swiss Chard 56													
Sautéed Swiss Chard		100	60	4	9	7	1	5	1	0	720	4	
Sautéed Swiss Chard w/Slivered Almonds & Browned Butter		210	160	6	12	17	5	10	2	15	720	5	based on 4 servings
Sautéed Swiss Chard w/Sun-Dried Tomatoes & Feta		150	90	6	11	10	3	6	1	10	870	4	based on 4 servings
Sautéed Swiss Chard Asian-Style w/ Ginger & Peanuts		160	100	7	13	11	2	7	2	0	720	5	based on 4 servings
Sautéed Swiss Chard w/ Gremolata		110	60	4	9	7	1	5	1	0	720	4	based on 4 servings
Sautéed Swiss Chard w/Anchovies & Parmesan		180	90	10	15	10	2	6	1	10	1130	4	based on 4 servings
Vegetable Gratins 58													
Butternut Squash, Apple, Leek & Potato Gratin		330	180	6	30	20	12	6	1	60	660	4	based on 8 servings
Sweet Potato-Russet Potato Gratin		280	140	6	32	15	9	5	1	45	790	3	based on 8 servings
Red Potato, Cabbage, Bacon & Gruyère Gratin		300	170	8	24	19	11	6	1	55	770	3	based on 8 servings
Tarte Tatin 62													
Classic Tarte Tatin		400	140	3	67	15	9	4	1	60	120	5	based on 10 servings, w/o garnish
Pâte Brisée		140	60	2	18	6	4	2	0	35	100	1	based on 10 servings
Using Up the Turkey 66													
Turkey Stock		20	5	2	1	0.5	0	0.5	0	0	40	0	per cup
Turkey & Fall Vegetables in a Saffron-Scented Broth		630	100	33	102	11	5	3	2	55	980	15	
Turkey & Blue Cheese Salad w/Tarragon-Mustard Vinaigrette		470	300	32	13	33	7	20	4	75	490	6	
Turkey Soup w/Ginger, Lemon & Mint		160	25	15	19	3	1	0.5	1	25	330	3	
Turkey Cakes w/Spicy Roasted Tomato Salsa		390	210	22	26	23	6	13	3	110	790	3	per serving, using cream
Spicy Roasted Tomato Salsa		20	0	1	5	0	0	0	0	0	250	1	per ¼ cup
Wild Rice 71													
Wild Rice w/Dried Cranberries & Hazelnuts		190	50	5	34	5	1	3	1	5	100	3	based on 6 servings
Wild Rice & Bread Dressing w/Apple, Apricot & Sage		300	140	5	33	16	6	7	3	20	240	4	based on 12 servings
Beef & Wild Rice Soup w/Winter Vegetables		320	130	16	26	15	6	6	1	50	610	4	
Pumpkin Desserts 74													
Pumpkin, Sweet Potato & Coconut Pie		530	260	6	65	28	13	8	4	110	400	5	based on 8 servings per pie
Pumpkin Bread Pudding		550	240	12	66	27	14	9	2	270	500	3	based on 8 servings w/o garnish
Spiced Pumpkin Cheesecake w/a Gingersnap Crust		410	240	7	36	27	16	8	1	155	320	1	based on 16 servings
Pumpkin & Cornmeal Cake w/Orange Syrup		410	180	5	54	20	12	6	1	115	180	2	without yogurt or ice cream
Tender Pie Crust		170	110	2	12	12	3	4	3	15	150	0	per ⅓ of a single crust
From Our Test Kitchen 80													
Roast Turkey		400	120	66	0	13	4	4	3	170	770	0	based on 14 servings w/o skin
Quick Turkey Giblet Broth		90	80	2	0	8	1	2	5	0	310	0	per cup
Turkey Pan Gravy		60	40	1	3	4.5	1.5	2	1	5	250	0	based on 12 servings (about ¼ cup)
Roasted Baby Squash, Carrots & Potatoes		90	45	2	12	5	0.5	3.5	0.5	0	260	2	per 4-ounce serving, w/1 tsp olive oil
Cranberry Sauce w/Star Anise & Port		90	0	1	21	0	0	0	0	0	15	2	per ¼ cup
Quick & Delicious 98C													
Rotini w/Spiced Tomato & Black Olive Meat Sauce		640	220	29	75	24	7	13	2	55	1010	5	
Spaghetti w/ Pine Nuts, Tomato & Garlic Breadcrumbs		850	350	21	106	39	6	24	7	0	800	6	
Linguine w/Clams & Lemon-Garlic Oil		660	270	21	72	30	4	21	3	25	530	4	
Risotto-Style Pasta w/Peas & Mushrooms		440	150	16	57	17	7	8	1	25	500	5	based on 4 servings
Orecchiette w/Caramelized Garlic, Sausage & Broccoli		760	320	36	77	36	9	21	4	45	910	8	
Pappardelle w/Shrimp & Zucchini		650	290	34	55	32	5	22	3	155	1520	3	based on 3 servings
Bucatini in a Spicy Tomato Sauce w/Crisped Pancetta		620	180	31	79	20	6	11	2	40	1860	5	
Farfalle in a Broth of Wild Mushrooms & Browned Shallots		510	160	16	69	17	3	11	2	5	610	4	

The nutritional analyses have been calculated by a registered dietitian at The Food Consulting Company of Del Mar, California. When a recipe gives a choice of ingredients, the first choice is the one used in the

calculations. Optional ingredients and those listed without a specific quantity are not included. When a range of ingredient amounts or servings is given, the smaller amount or portion is used. When the

quantity of salt and pepper aren't specified, the analysis is based on ¼ teaspoon salt and ⅛ teaspoon pepper per serving for entrées, and ⅓ teaspoon salt and ⅛ teaspoon pepper per serving for side dishes.

AUSTRALIAN LAMB

easy as one, two, three



ONE LEG OF AUSTRALIAN LAMB AND ONE TABLESPOON OF DRIED ROSEMARY



TWO. CUT SLITS IN LAMB, INSERT SIX GARLIC CLOVES.



THREE TABLESPOONS OF OLIVE OIL

SENSATIONAL!

Enjoy the no-fuss preparation of this Classic Leg of Lamb recipe. It's a whole new take on how to do the holidays - so easy! Then, while it roasts, there's plenty of time to savor the irresistible aromas of your holiday dinner. In one bite, you'll know why no other lamb compares in flavor. A pure, all-natural diet ensures the sweet and mild taste of Fresh Australian Premium Lamb. Visit our website to find more quick and easy lamb recipes.



Australian Lamb.

For this Classic Leg of Lamb recipe and others, please visit www.australian-lamb.com. Also, check out the listing of retailers near you.

Wildcrafting” is the official term, and “forager” is fashionable, but Lars Per Norgren simply calls himself a mushroom picker and dealer. He has been gathering in the Oregon woods for twenty years, supplying to chefs who transform the mushrooms into remarkable dishes with a distinctly local flavor. Golden chanterelles are at their most delicious in a simple sauté, Lars finds, while the yellowfoot variety benefits from long, slow cooking. Matsutakes, prized for their distinctive aroma and firm texture, are



Yellowfoot Chanterelle

hand-picked mushrooms



Golden Chanterelle



Matsutake



Hedgehog



Canary

delicious thinly sliced and simmered in broth.

Lars grew up in Oregon's Coastal Range and has been attuned to its woods his whole life. But the decision to make a living of gathering mushrooms came in early adulthood, after he ate an omelet filled with chanterelles. “They just tasted so much better than any wild food I had ever eaten,” he recalls. “It was a defining moment.”

—Amy Albert, senior editor ♦

An expert learns to find the best spots. Oregon's varied climate and woodsy terrain allow for one of the longest mushroom seasons anywhere.

For more information, see p. 90.



weeknight **pasta** BY TONY ROSENFELD

tips ❖ To speed up these recipes, start by putting the water for the pasta on to boil and proceed with the rest of the recipe preparation in the meantime.

❖ Follow the **"Put the pasta in the water"** direction in each of these recipes for the best timing, so that your pasta and your sauce will be done at about the same time.



Rotini with Spiced Tomato & Black Olive Meat Sauce

Serves four.

2 Tbs. extra-virgin olive oil
2 cloves garlic, minced
¼ tsp. crushed red chile flakes
¾ lb. ground beef
(I prefer 85% lean)
½ tsp. ground cinnamon
Kosher salt and freshly ground black pepper
28-oz. can whole peeled tomatoes
¾ lb. dried rotini
½ tsp. granulated sugar
⅓ cup pitted kalamata olives, quartered lengthwise
⅓ cup packed chopped fresh flat-leaf parsley

Put a large pot of salted water on to boil.

Heat the oil, garlic, and chile flakes in a large saucepan over medium heat. When the garlic is fragrant but not browned, about 1 minute, add the beef and cinnamon and season generously with

salt and pepper. Cook the beef, using a large spoon to break it into small pieces, until it's evenly browned, 3 to 4 minutes.

Put the pasta in the water.

Pour the tomatoes and their juices into the saucepan, lower the heat to medium, and cook for 5 minutes, using the spoon to break them into smaller pieces. Stir in the sugar, the olives, and all but 2 Tbs. of the parsley. Taste for salt and pepper and keep the sauce warm over low heat.

Finish cooking the rotini until it's just tender, about 8 minutes total. Drain and add to the meat sauce. Cook together, stirring well, for 1 minute. Serve immediately, sprinkled with the remaining 2 Tbs. parsley.



Spaghetti with Pine Nuts, Tomato & Garlic Breadcrumbs

Serves four.

½ cup extra-virgin olive oil
2 cloves garlic, minced
2½ cups fresh coarse breadcrumbs
Kosher salt and freshly ground black pepper
½ cup pine nuts, toasted
¾ lb. dried spaghetti
¼ cup raisins
¼ tsp. crushed red chile flakes
1 pint cherry tomatoes, halved
6 Tbs. chopped fresh flat-leaf parsley

Put a large pot of salted water on to boil.

Heat 2 Tbs. of the oil and half the garlic in a heavy skillet over medium-high heat until the garlic is fragrant but not brown, about 30 seconds. Turn the heat to medium, toss in the breadcrumbs, season with salt and pepper, and cook, stirring often, until the crumbs brown and turn crisp, 6 to 10 minutes. Transfer to

a medium bowl and stir in the pine nuts.

Put the pasta in the water.

Add 2 Tbs. of the oil to the skillet and cook the remaining garlic, the raisins, and the chile flakes until the garlic is fragrant but not browned, about 30 seconds. Add the tomatoes, season generously with salt and pepper, and sauté for 5 minutes so they start to soften and lose their shape. Fold in all but 2 Tbs. of the parsley.

Finish cooking the pasta until it's just tender, about 10 minutes total. Drain the pasta, put it in a large serving bowl, and toss with the tomato mixture, half of the breadcrumbs, and 2 Tbs. of the olive oil. Taste for salt and pepper. Drizzle each serving with ½ Tbs. of the remaining oil and sprinkle with the remaining breadcrumbs and parsley. Serve immediately.

❖ Cook the pasta in plenty of water (at least 4 quarts) and season it with kosher salt (at least 2 tablespoons). Stir often, especially just after adding the pasta, so that it doesn't stick together.



For a foolproof method for removing the grit from clams, soak them in cold salted water (about 1½ Tbs. salt for 1 quart water) with 2 Tbs. cornmeal for 20 minutes. Rinse and scrub the clams well before cooking.

Linguine with Clams & Lemon-Garlic Oil

Serves four.

- 1 lemon
- ¾ cup extra-virgin olive oil
- 4 cloves garlic, thinly sliced
- ¾ lb. dried linguine
- ¼ tsp. crushed red chile flakes
- 2 lb. small clams (1 like littlenecks), rinsed and scrubbed to remove grit
- ½ cup dry white wine
- Kosher salt and freshly ground black pepper
- ½ cup coarsely chopped fresh flat-leaf parsley; more for garnish

Put a large pot of salted water on to boil.

Peel five 1-inch-wide strips of zest from the lemon with a peeler. Cut the lemon in half for juicing later.

Heat the oil in a large skillet over medium heat. Add the garlic and lemon strips and cook, shaking the pan occasionally, until the garlic starts to brown around the edges, about 3 minutes. Remove from the heat and use a fork to pick out and discard the

lemon strips. Transfer a little more than ¼ cup of the oil (without the garlic) to a small bowl.

Put the pasta in the water.

Raise the heat under the skillet to high and add the chile flakes and the clams. Cook the clams for 1 minute, shaking the pan. Pour in the wine and cook for 1 minute. Cover the pan and cook, shaking the pan occasionally, until all the clam shells open, 3 to 5 minutes.

Finish cooking the linguine until it's just tender, about 10 minutes total. Drain and add to the clams. Raise the heat to high and cook for 1 to 2 minutes, tossing gently. Stir in the ½ cup parsley and a squeeze of lemon juice (about 1 Tbs.). Add more salt, pepper, or lemon juice to taste. Serve immediately, topped with a drizzle of the reserved lemon-garlic oil and more parsley.



Risotto-Style Pasta with Peas & Mushrooms

Serves two to three as a main course or four as a side dish.

- ¾ oz. dried porcini or dried shiitake mushrooms
- 2½ to 3 cups low-salt canned chicken broth
- 2 Tbs. extra-virgin olive oil
- 1 small red onion, finely diced
- Kosher salt and freshly ground black pepper
- ½ lb. dried elbows
- 1 cup frozen peas
- ½ cup grated Parmigiano Reggiano
- 2 Tbs. unsalted butter
- Grated zest of 1 lemon
- 12 basil leaves, torn into large pieces

Soak the dried mushrooms in 1 cup boiling water until they soften, about 10 minutes. Heat the chicken broth in a medium saucepan over low heat. Transfer the mushrooms to a cutting board and chop very coarsely. Slowly pour off the mushroom soaking liquid into the chicken broth, leaving any sediment behind.

Heat the oil in a large saucepan over medium-high heat for 30 seconds. Add the onion; season generously with salt and pepper. Cook, stirring, until

the onion is soft and translucent, about 3 minutes. Add the pasta and cook, stirring, until it browns in places and is coated evenly with the oil, about 1 minute. Add the mushrooms and 1 cup of the broth; stir well. When the broth reaches a boil, reduce the heat so that it simmers gently. When the broth is almost completely absorbed, continue to add broth in ½-cup increments, stirring until it's almost completely absorbed before adding more. After the third addition is absorbed, toss in the peas and continue adding broth and stirring until the pasta is just tender, about 14 minutes total (you may not need to use all of the broth). Remove the pan from the heat. Stir in the Parmigiano, butter, half of the lemon zest, and half of the basil. Taste and add more lemon zest, salt, or pepper if you like. Serve immediately with the remaining basil sprinkled on top.



Bucatini in a Spicy Tomato Sauce with Crisped Pancetta

Serves four.

- 1/2 lb. 1/4-inch-thick slices pancetta (about 6), cut into 1/4-inch dice
- 3 Tbs. extra-virgin olive oil
- 1 largered onion, halved and sliced thinly
- 1/4 tsp. crushed red chile flakes
- Kosher salt and freshly ground black pepper
- 28-oz. can peeled whole tomatoes, puréed in a blender
- 1 tsp. dried oregano
- 3/4 lb. dried bucatini (or thick spaghetti)
- 3/4 cup grated Pecorino Romano

Put a large pot of salted water on to boil.

In a larges skillet over medium heat, sauté the pancetta in the oil, stirring often, until it's crisp and browned, about 8 minutes. Transfer the pancetta to a plate lined with paper towels. Raise the heat to medium high, add the onion and chile flakes, season with salt, and cook,

stirring often, until the onion is soft and translucent, 6 to 7 minutes.

Put the pasta in the water.

Add the puréed tomatoes to the skillet and cook to thicken the sauce slightly, about 5 minutes. Stir in the oregano and season generously with salt and pepper to taste.

Finish cooking the pasta until it's just tender, about 10 minutes total. Drain and add to the sauce. Toss well with the pancetta and 1/2 cup of the Pecorino. Serve immediately, topped with a spoonful of the sauce from the bottom of the pan and a sprinkling of the remaining Pecorino.



Farfalle in a Broth of Wild Mushrooms & Browned Shallots

Serves four.

- 6 oz. fresh shiitake mushrooms
- 1/4 lb. fresh oyster mushrooms
- 1/4 cup extra-virgin olive oil
- Kosher salt and freshly ground black pepper
- 3/4 lb. dried farfalle
- 4 shallots (about 3 oz. total), sliced crosswise into 1/4- to 1/8-inch thick rings
- 1/4 cup dry sherry
- 3 cups low-salt canned chicken broth
- 2 tsp. fresh thyme leaves, chopped
- 1/4 tsp. Tabasco sauce; more to taste
- 1/4 cup grated Parmigiano Reggiano

Put a large pot of salted water on to boil.

Stem the shiitake and oyster mushrooms and thinly slice the caps. Heat 2 Tbs. of the oil in a large skillet over medium-high heat for 1 minute. Add the sliced mushrooms, season with salt and pepper, and cook, tossing occasionally, until soft, 2 to 3 minutes. Transfer to a plate.

Put the pasta in the water.

Add the remaining 2 Tbs. oil and the shallots to the

skillet. Season with salt and cook for 2 minutes, stirring occasionally. Reduce the heat to medium low and cook until the shallots brown and soften, 2 to 4 minutes (don't let them burn). Raise the heat to high, add the sherry, and cook, scraping the bottom of the pan, until the sherry is almost completely boiled off, about 30 seconds. Add the chicken broth. After 2 minutes, return the mushrooms to the pan, reduce the heat to medium, and cook the broth another 2 minutes. Sprinkle in the thyme and Tabasco and taste for salt and pepper.

Finish cooking the farfalle until it's just tender, about 11 minutes total. Drain and put back in the pasta pot. Pour the broth and mushrooms over the pasta and stir well. Serve immediately in bowls with a generous sprinkling of the Parmigiano.



Orecchiette with Caramelized Garlic, Sausage & Broccoli

Serves four.

10 oz. broccoli crowns,
cut into 1½-inch florets
¼ cup extra-virgin olive oil
¾ lb. sweet Italian
sausage, skinned and
crumbled into 1-inch
pieces
3 cloves garlic, very
thinly sliced
Kosher salt and freshly
ground black pepper
8 oil-packed sun-dried
tomatoes, drained and
cut into thin strips
1 Tbs. chopped fresh
thyme
¾ lb. dried orecchiette
(or penne)
1 Tbs. fresh lemon juice;
more to taste
3 Tbs. grated Parmigiano
Reggiano; more for
serving
3 scallions (whites and
greens), thinly sliced

Put a large pot of salted water on to boil. Fill a large bowl with cold water. Blanch the broccoli in the boiling water until it softens to a tender crunch, 1 to 2 minutes. Transfer it to the bowl of cold water.

Heat 2 Tbs. of the oil in a large skillet over medium-high heat for 1 minute. Add the sausage and sauté, stirring, until it

browns and is just cooked through, about 6 minutes. Transfer to a plate.

Put the pasta in the water.

Reduce the heat under the skillet to medium low; add the remaining 2 Tbs. oil and the garlic. Season with salt and cook, flipping the pieces occasionally, until they start to brown, 3 to 4 minutes. Raise the heat to high, drain the broccoli, and add it to the skillet, along with the sausage. Cook until everything is heated through, about 1 minute. Stir in the sun-dried tomatoes and thyme.

Finish cooking the pasta until it's just tender, about 10 minutes total. Reserve 1 cup of the pasta water. Drain the pasta and add it to the skillet with the broccoli. Raise the heat to high and toss well for 30 seconds. If the pasta appears dry, add ½ cup of the reserved pasta water. Stir in the lemon juice, Parmigiano, and scallions. Add more salt, pepper, or lemon juice to taste. Serve immediately, sprinkled with more Parmigiano.



Pappardelle with Shrimp & Zucchini

Serves two to three.

2 medium zucchini,
washed and trimmed
6 Tbs. extra-virgin olive oil
¾ lb. large shrimp,
peeled, deveined,
rinsed, and patted dry
Kosher salt and freshly
ground black pepper
2 cloves garlic, smashed
and peeled
½ lb. dried pappardelle
¼ tsp. crushed red chile
flakes
2 tsp. fresh lemon juice;
more to taste
15 fresh basil leaves,
torn into large pieces
2½ oz. thinly sliced
prosciutto, cut
crosswise into
½-inch-wide strips

Put a large pot of salted water on to boil.

Using a vegetable peeler (preferably a sharp, Y-shaped one), gently peel and discard the dark green skin of the zucchini. Pressing as hard as you can, continue to "peel" each zucchini lengthwise to make wide strips about ⅛ inch thick, rotating the zucchini as you go. Discard the squared-off seed cores.

In a large skillet over high heat, sauté the

shrimp, seasoned with salt and pepper, in 1½ tablespoons oil until firm and pink, 2 to 3 minutes. Transfer the shrimp to a plate. Lower the heat to medium, add the remaining 4½ Tbs. oil and the garlic, and cook, swirling the pan, until the garlic browns and the oil is fragrant, 2 to 3 minutes.

Put the pasta in the water.

Transfer all but 1 Tbs. of the oil to a small bowl. Raise the heat under the skillet to high, add the chile flakes, and pile in the zucchini strips. Season with salt and pepper and sauté until the strips begin to soften (but don't let them turn mushy), 1 to 2 minutes. Discard the garlic cloves.

Finish cooking the pappardelle until it's just tender, about 5 minutes total. Drain and add to the shrimp, along with the zucchini, lemon juice, and reserved garlic oil. Toss gently. Stir in the basil and the prosciutto, taste for salt and pepper, and serve immediately.



A Y-shaped peeler is perfect for making strips of zucchini; press hard to get thicker strips. A mandoline also works well.